

# THE NATIONAL PROVISIONER

MARCH 18 • 1944

Long Publication in the Meat Packing and Allied Industries Since 1891

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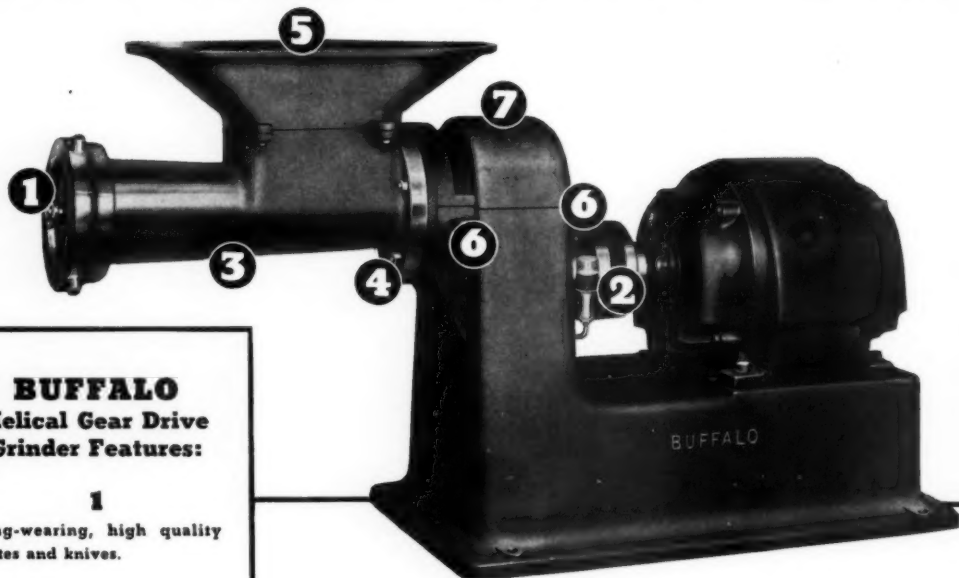
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# THE NATIONAL PROVISIONER

Volume 110

MARCH 18, 1944

Number 12

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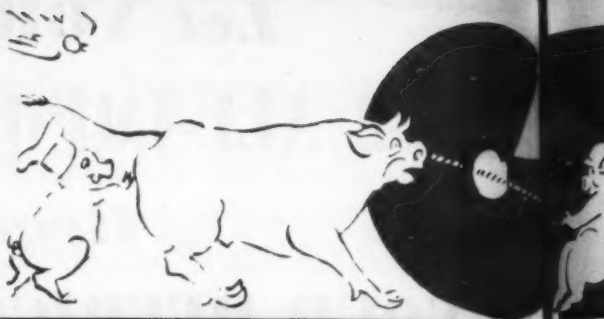
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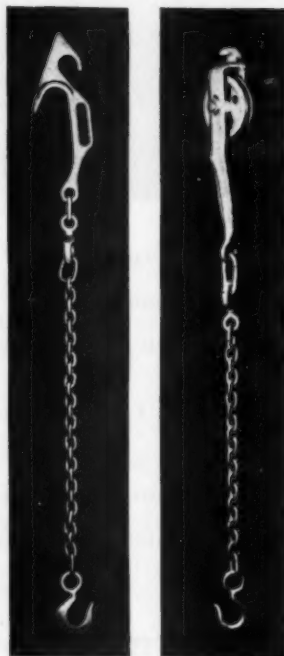
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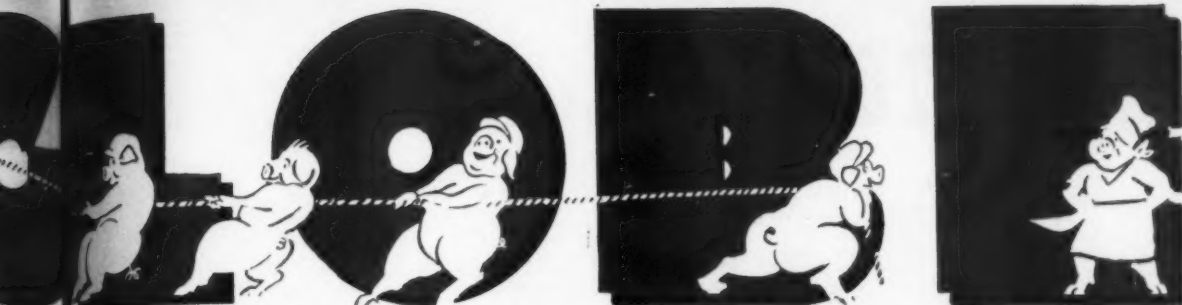
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MERIT FOR OUTSTANDING WAR PRODUCTION

29 YEARS OF SERVING THE MEAT INDUSTRY

The National Provisioner—March 18, 1944

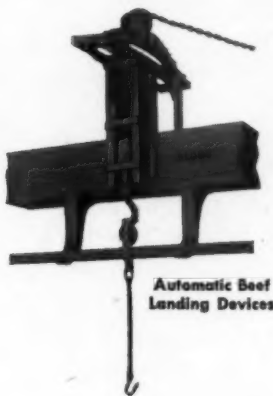




## Cattle Slaughtering Equipment



Beef Droppers



Automatic Beef  
Landing Devices



Beef Paunch Trucks



Beef Chopping Blocks

Here at Globe our job is to study the needs of the packing industry, engineer the best devices for the purpose and produce the most dependable and practical equipment it is possible to make. This program together with our 29 years of service to the industry has resulted in the enthusiastic approval of Globe equipment throughout this country and Canada.

Now when man power saving is so important, the efficiency of Globe equipment becomes increasingly valuable. Here are illustrated a few of many Globe products for the cattle slaughtering department. We have whatever you need! And throughout your plant Globe equipment can improve production, save time and man power and cut production costs. Our extensive manufacturing facilities, our big and experienced engineering department, our quick sources of needed materials, our helpful priorities department, all aid in an unusual service to packers. Won't you write us your needs?

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EQUIPMENT FOR THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

The National Provisioner—March 18, 1944

Page 5

# PROTECTION OF CONTENTS...



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A busy wholesale market forms a fitting background for this scene by Peter Helck showing another of the essential civilian jobs being handled by Mack trucks.

## LITTLE MACKS ARE "GIANTS" TOO

The phrase "Built like a Mack truck" rode into our language on the shoulders of big, tough Macks doing big, tough jobs. *But it covers lots more ground than that today!* From light trucks up to the largest ones built . . . owners are learning that Mack is another name for ruggedness in trucks of any size. *You can't measure quality by the ton.* You can measure it in terms of the work you get for the dollars you spend. Measured that way . . . every Mack's a giant!



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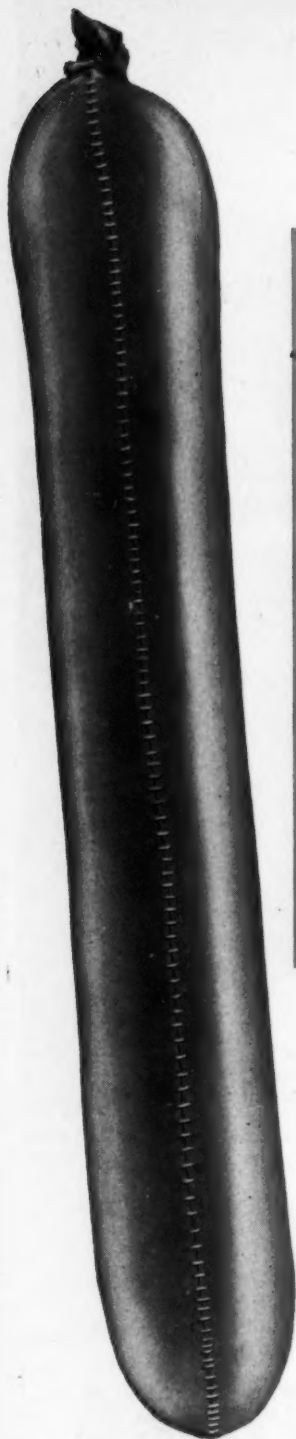


# Mack

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FOR EVERY PURPOSE**  
ONE TON TO FORTY-FIVE TONS

BUY U. S. WAR BONDS

**IF YOU'VE GOT A MACK, YOU'RE LUCKY...IF YOU PLAN TO GET ONE, YOU'RE WISE!**



*If you are making sausage for the Armed Forces...use Armour's Natural Casings and be sure they will meet all requirements.*

Let's Get Down to Casings!  
For Liver Sausage at its Best . . . Use

## ARMOUR'S SEWED CASINGS

★ Let's talk facts.

We honestly believe that Armour's Sewed Casings are your wise choice for sausage at its finest.

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They lock in all the juices, all the flavor of the sausage meat . . . protect your product's goodness right to the customer's table.

And they're available in a wide range of types and sizes, all carefully selected and graded, so that you'll find an Armour's Sewed Casing exactly suited to your product needs.

So let's get down to casings . . . and fine casings for your own fine products. Make your next order Armour's.

### ARMOUR AND COMPANY

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#### POINTS FOR SALVAGE FATS FROM INSTITUTIONS

Officials of the Office of Price Administration oppose the inclusion of Group 2 and 3 institutions, places of involuntary confinement, restaurants and other eating places, in the points-for-fats-salvage program. They say that the inducement of paying points in order to bring about an increase in household fat salvage is not necessary in the case of institutions. These have always saved and sold their salvage fats in order to reduce costs. Pressure on OPA to include them in the points-for-fats program is attributed to the fact that many of the institutions are short of red points and want to convert their salvage fats into points.

OPA staff members estimate that if Group 2 and 3 institutions were included under the program, and if it were possible to produce a 10 per cent increase in fat collections by paying red points, it would cost a billion red points per year. They contend that this billion red points represents extra purchasing power for RO 16 foods which would disturb the entire rationing program.

If points were given for fats, it would be entirely possible for restaurants with high-price trade to go out and buy lard for which they would have to pay no points, and then in turn, salvage fats and get stamps with which to buy meat.

#### REEFERS FOR D.S. MEATS

Railroads may not furnish refrigerators for shipment of D.S. boxed meats where such shipments are for export via North Atlantic or Pacific Northwest ports, or storage within the United States at points north of the Ohio or Potomac rivers, or north of the southern boundaries of Idaho, Wyoming, Nebraska, Iowa and Illinois, under Taylor's ICC Order 162, issued this week by C. W. Taylor, agent for the Interstate Commerce Commission. The order became effective March 11.

#### NAVY RATION PAYMENTS

After April 1, the Navy officer shown as the finance officer on meat purchase orders will make payment of both the money and ration points. Previously, ration points have been paid by Navy receiving activities while the money has been paid by Navy finance officers. This action will simplify the payment of points, for on all deliveries beginning April 1, to Navy activities, it will no longer be necessary to submit an invoice for points to the consignee Navy activity.

## Industry Fights Proposal to Raise Beef Subsidy by Reducing Hog Rate

REPORTS from Washington this week indicate that WFA and OPA officials may be giving serious consideration to a plan to increase subsidy payments on cattle by reducing the subsidy rate on hogs. There seem to be two dissimilar views about the objectives of such a program:

1.—That it would be designed to aid the packer offset his current losses on beef by increasing his revenue without a corresponding rise in prices paid for cattle.

2.—That it would be aimed primarily at encouraging cattle marketings, particularly during the summer, by giving the producer a higher price than he can now expect. In this case the packer would pass along the increased subsidy payments to the producer in the form of higher prices for the live animals.

*In response to an inquiry by the Provisioner this weekend, officials stated that if the increase is granted it will be for the purpose of helping packers rather than producers. There has been no proposal to increase cattle maximum and minimum prices. In order to get increased subsidies, packers will still have to show that their purchases of cattle fall within present price limits.*

Whether the objective of the proposal is to cut packer beef losses, or to encourage cattle marketings through higher prices, or both, the report that the increase in the beef subsidy might be accompanied by a reduction of 30c per cwt. in hog slaughter payments has aroused the opposition of the industry.

The American Meat Institute in a let-

ter to Price Administrator Chester Bowles noted that the Office of Price Administration has recognized the necessity for correcting the distorted relationship between beef ceiling prices and cattle price ranges established by the OES directive. While urging prompt correction of this situation by OPA, the Institute pointed out that this should not be accompanied by creating inequities in other segments of the industry. The Institute stated:

"We should like respectfully to submit that the hog slaughter payments, which were initiated by the government last June for the purpose of compensating for the rollback in retail and wholesale pork prices, should not be reduced as long as the existing price relationships between product values, as established by the OPA and hog prices as established by the government agencies, prevail. The existing scale of these hog slaughter payments, of \$1.30 per cwt. alive, was established by the government last June as an amount approximating the rollback in wholesale pork ceiling prices.

#### Rate Not Adequate

"As a matter of fact, this rate of \$1.30 per cwt. alive, was not adequate to offset fully the rollback in wholesale pork prices. We submit further that no arbitrary reduction in the existing scale of hog slaughter payments should be made. Any inequities in other segments of the meat industry certainly should be corrected, but not by the method of creating an inequity in some other segment of the industry. Such a proposed program would bring about many serious problems to the pork division of the meat industry."

Pointing out that the pork packer is required to pay the support price for his hogs, the Institute declared he would have to incur the loss of any reduction in hog slaughter payments.

"Moreover," the AMI letter declared, "the initiation of such a program of an arbitrary reduction in the scale of hog payments and the diversion of such funds would be discriminatory against important segments of the meat industry . . . one of the reasons for the Institute's opposition to the principle of the rollback in prices and subsidy . . . was that it offered opportunities for the federal government to use the funds, if it so desired, to achieve objectives wholly unrelated to the original purpose, and, in so doing, create inequities and hardships on various segments of

(Continued on page 29.)

#### Postpone Bill Lading For Car Requirement

The effective date of the Interstate Commerce Commission order requiring the shipper of meats and packinghouse products to furnish the carrier with a bill of lading, or assurance that a bill of lading will be furnished within 48 hours, before he can obtain a freight car, has been postponed from March 16 to April 3. It is understood government agencies intervened to obtain postponement and are working on a system to enable government cars to clear more quickly. Full details on ICC Car Service Order 184 were published in THE NATIONAL PROVISIONER of March 11, page 20.

# Shortage of Fabrics Curtails Supply of Workers' Garments

THE acute shortage of heavy duty cotton fabrics, resulting from an inadequate supply of labor and looms in textile plants, is having serious repercussions in the meat packing industry, which is finding it increasingly difficult to obtain work garments made from these materials. Numerous packing-houses, unable to obtain necessary replacements from their normal sources,

## MEAT PACKING INDUSTRY'S REQUIREMENTS FOR WORKMEN'S CLOTHING\*

Article	Units per month
Canvas work gloves (pairs).....	95,400
Unbleached, unsanforized frocks.....	12,720
Bleached, sanforized frocks.....	4,770
Caps, washable duck.....	15,960
Caps, cambric.....	20,670
Coveralls.....	3,180
White overall jackets and trousers.....	19,080
Blue overall jackets and trousers.....	7,950

\*Figures supplied by American Meat Institute.

have petitioned the American Meat Institute for help. Several weeks ago the AMI completed arrangements with representatives of the Textile Branch, War Production Board, whereby it was agreed that 100,000 bleached, sanforized frocks, sizes 34 to 46, would be made available to the industry to tide it over the emergency.

The AMI early this week asserted that it had orders for 25,000 such frocks on file from various packinghouses vitally in need of them. However, nothing can be done about filling these orders at present, "due to red tape of various kinds involving the transfer of these frocks to the proper dispersal agency." These frocks are now, and have been, in Army hands and it appears that an intricate ritual is necessary before the transaction can be legally consummated; the Army must first transfer title of the garments to the War Production Board, which will then re-assign them to the Treasury Department which, presumably, will turn them over to the meat packing industry.

The deal apparently struck a snag at the outset for despite an exchange of telegrams between the AMI and the WPB, the garments are still technically the property of the Army. AMI officials are reluctant to guess when they will be made available to packers.

"Even if this arrangement is worked out satisfactorily, there will still be a very serious shortage of other work clothing items, particularly work gloves," declared a spokesman for the AMI. "The whole situation is extremely serious in every particular. Packing-house workers are subjected to all sorts of conditions of varying temperatures and humidity. They must have hand protection for sanitary and other reasons. Proper clothing for packinghouse employees is essential for comfort and is therefore part of the industry's general manpower problem."

Acute as the cotton goods shortage is, it may grow worse before it grows bet-

ter, according to the Linen Supply Association of America, which furnishes and launders commercial linens of various types for many industries, including meat packing. According to this source, the War Production Board is expected to issue a directive some time before April 1 clarifying the priority status of essential industries in regard to securing finished materials made from cotton goods.

## ANNOUNCE INDUSTRIAL USER FACTORS FOR MEATS-FATS

Industrial user factors for rationed meats and fats were announced this week by OPA for the allotment period beginning April 1 and ending June 30. An industrial user is one who uses rationed foods in the production of an unrationed item.

Industrial users' allotments are computed by multiplying the number of pounds of each type of rationed foods they used during the corresponding period of 1942 by the factor for each item. On the basis of March point values, it is possible for industrial users to obtain more meats and more of some fats—lard being point-free—than before.

Industrial user factor highlights for the second allotment period are:

1.—Because of a surplus of lard, this item has a zero point value. In fixing the factor for fats such as shortening special consideration was not given bakers and others using such fats. This

should result in the use of more point-free lard.

2.—Because of war time necessity, preference in the meats and fats factors has been given in the case of industrial users manufacturing pharmaceuticals, when substitutions are not possible. Pork livers, for example, are needed for increased production of anti-anemia and vitamin liver extracts, while there is also an increased need for pork pancreas for insulin. On the basis of point values for the March period, manufacturers of these products may use approximately 133 per cent of the quantity of pork livers they used during the 1942 base period and approximately 200 per cent of the pork pancreas they used during the 1942 base period.

New industrial user factors for meats and fats and a brief explanation of each follow:

The factors for meats are unchanged: Bone in and separated suet, factor of 3.9 unchanged; boned and boneless (and canned meat), factor of 5.1 unchanged; hearts, tongues, livers and sweetbreads (pancreas and thymus), factor of 2 unchanged.

Lard, new factor zero; margarine, all classes, new factor 5; shortening (pharmaceutical classes), new factor 4.8; shortening (all others), new factor 4; cooking and salad oils (pharmaceutical classes), new factor 4.8; (all others), new factor 4.0. To encourage the substitution of lard for shortening, the rate of use of these items has been leveled off at about 100 per cent of 1942 consumption.

## SAUSAGE TRADE POINT VALUES CUT SHARPLY

Trade point values of many types of sausage have been reduced 1 and 2 points per pound to conform with new consumer values which OPA placed in effect on March 12. Under Amendment 21 to Supplement 1 of RO 16, both the consumer and trade point values have been reduced below the levels of the March 5 official tables as follows:

1.—Dry and semi-dry sausage (except in tin or glass containers), down 2 points.

2.—All other sausage products (except in tin or glass containers), down 1 point per pound. However, no reduction has been made in the case of products which had a value of 1 point or less.

New trade point values of sausage products are shown in the table.

DRY SAUSAGE, HARD.....		5.5	LIVER PRODUCTS		
SEMI-DRY SAUSAGE.....		3.5	Braunschweiger .....		0.8
FRESH, SMOKED AND COOKED SAUSAGE			Fresh or smoked liver sausage.....		0.8
Group A.....	2.5		Liver cheese .....		0.8
Group B.....	2.6		Liver loaf .....		0.9
Group C.....	0.8		Liver pudding .....		0.9
Group D.....	0.9		MISCELLANEOUS SAUSAGE		
Scrapple .....	1.0		Berliner .....		1.7
Tamales .....	1.0		Knackwurst (all beef).....		4.5
			Lebanon .....		0.8
			Mixed luncheon .....		0.8
			New England .....		1.7
SAUSAGE					
Bologna .....		All Beef Points per lb.	Type 1 Points per lb.	Type 2 Points per lb.	Type 3 Points per lb.
Frankfurters .....		4.5	3.5	2.6	1.8
Fresh Pork Sausage .....		4.5	3.5	2.6	1.8
Smoked Pork Sausage .....			1.7	0.8	0.8
Loaves .....			1.7	1.7	0.8
Polish .....			1.7	1.7	0.8

OPA explained that the reductions in sausage point values are the result of an unusually large supply of sausage—due to the continued heavy pork production—combined with a rather sharp drop in consumer demand. Consumers normally buy less sausage at this time of year, and this tendency has been accentuated in the past few weeks by the low point values for many cuts of fresh meat.

# EASTER HAMSGO UNSUNG

## Traditional MerchandisingPlans Nipped by Shortagesand Package Curtailments

**B**EFORE war came to America, the weeks immediately preceding the Easter season found packers and sausage manufacturers vigorously promoting hams, other smoked cuts and sausage items on a large scale by employing attractive wrappers and special packages. These were used in prominent displays in retail stores to remind customers of the festive season and the desirability of various meat products for the Easter table. Sales literature and extensive advertising in newspapers and magazines were also utilized by the packer and sausage manufacturer in the Easter merchandising effort.

This year, more than two years after Pearl Harbor, Easter sales promotion is either non-existent or on a greatly curtailed scale, a recent cross-section survey of large and small meat packers and sausage manufacturers in the Chicago area revealed. Large-scale advertising and merchandising programs, once set up to suggest and promote the sale of meat "gifts" for Easter, have virtually toned down to a whisper.

### Some Minor Promotions

In view of rationing and other current factors affecting meat merchandising, the industry no longer considers it advisable to promote the sale of hams and other meat items for Easter as was the peacetime practice. While some of the larger packers are doing some pre-Easter local advertising and display work, relatively little is being done along this line because of the current paper board shortage, insufficient product on the part of some firms, lack of meat points on the part of the consumer and the relatively small amount of retail business being done by companies devoting almost their entire output to the armed forces and lend-lease.

This is not to say that all Easter merchandising efforts by the meat industry are being dropped this year, but it does emphasize the fact that wartime restrictions have dealt a heavy blow to seasonal promotions.

Armour and Company is giving support to its dealers by advertising Easter hams in four-color page ads in seven leading women's magazines and with attractive point of sale material for store displays. The display piece shown on this page measures 42 by 49 in. in size and is suitable for retail store windows or as a floor or counter display. It reminds customers that Armour hams are still available for those who like a traditional Easter dinner. The Easter lilies on the display may be removed to per-

mit its use during the rest of the year.

An executive of one of the larger companies said that while his organization in the past has always issued an assortment of store material to retailers to promote the sale of Easter hams, this year it will do only a nominal amount of this work. Elaborate window displays, posters and placards such as have been used in the past are "out" for the present. A small amount of store material is currently being furnished to dealers by the company, but nothing further is being planned, he stated, expressing the view that, with rationing and other current problems confronting the packer, seasonal promotion is not as important as when supply and prices were free.

### Typical Packer Statements

One of Chicago's principal sausage manufacturers is issuing an Easter easel to retailers to promote the sale of hams, but this will be the extent of its efforts this year, an official explained. Because of the acute paper shortage and uncertainty as to how much product will be available for retailers during the Lenten period, no special push is being put behind the company's trade and consumer advertising program.

Following are some of the replies received by THE NATIONAL PROVISIONER when questioning packers and sausage manufacturers regarding Easter sales promotion:

(Continued on page 49.)



### DISPLAY ADAPTABLE FOR YEAR-ROUND USE

This attractive display developed by Armour and Company to promote the sale of Star hams for Easter leads a double life. In order to tie in with paper conservation measures, the display is designed so that the Easter lilies may be removed after the holiday period, without impairing the effectiveness of the unit for year-round promotion of Armour hams.



# PACKINGHOUSE PAYROLL ACCOUNTING

By DUDLEY SMITH  
Comptroller, Elliott & Company

THE preceding sections of this article described a number of payroll records and indicated how the data contained in these records could be used in the preparation of social security and withholding tax reports. The remaining section shows how payroll data may be analyzed to help control overtime, turnover, and labor costs; to verify labor standards and per hundredweight cost used in cost figuring; and to measure the performance of skilled and unskilled employees.

Although the industry is essential to the war effort, most meat packing companies have lost a substantial number of skilled employees to the armed forces or to war industries paying higher wage rates. The loss of skilled employees, together with the demands for increased production, have made it necessary to work an increasing amount of overtime.

No kind of record keeping will enable one to dispense with the overtime, but it does help in controlling it. One method of analyzing labor data is shown in Figure 1.

## Preparing Weekly Analysis

This form summarizes by departments the number of employees and the number of hours worked during the current week and during the preceding week. It also shows the production of each department and the number of labor hours that should have been required at standard production rates. This is a comprehensive statement and if at first it appears to be beyond the need of small companies, only the data on actual hours need be prepared.

Later, when the company develops labor standards the section on allowable hours may be added. In the illustration, for example, the hours spent in processing livestock are combined for all classes. Later as the company expands to the point where it has separate killing gangs for each class of livestock, the figures may be shown separately for each class.

All the data required in the preparation of this statement, except the production figures, are found in the payroll register which was described in detail in Article I. The number of employees is the number listed as belonging in each department, and who worked sometime during the week. The number of hours worked is the total number after adjustment for transfers of labor to and from the department. The total hours are directly related to production, but are not comparable with the number of men shown on the departmental payroll. For example, if the hours worked in the killing department were summarized on the payroll register as

## Part 3: Analysis of Payroll Data

shown below, the weekly analysis in figure 1 would show 11 men in the department and an average of 44.7 hours worked per week.

	No. Men	Hours Worked	Average No. Hours per Week
Killing gang, Total....11*	491½	44.7	
Labor transferred in....	533½		
Labor transferred out...	12		
	521½		

\*Excluding foreman.

A total of 521 hours was spent in killing operations. This is the number of hours required that week to dress 100 cattle, 25 calves, and 1,000 hogs, and to cut 800 hogs. An average of 39.8 hours was worked at straight time rates, and 4.9 hours at overtime rates.

several departments. The total number of allowable hours required for actual production is obtained by multiplying the number of units produced by the normal production rates per unit.

This form is used by the general manager and the plant superintendent in their study of plant operations during the preceding week. Specifically, it is used by the superintendent in:

(1) Checking the efficiency of each department by comparing the allowable time with the time actually spent for various departments or for various operations. Unless some adjustment has been made in the standard to allow for the increased time required by inexperienced labor, the actual time under pre-

FIGURE 1.—WEEKLY LABOR ANALYSIS

Week Ended: November 13, 1943

Department	No. Emp.*	No. Units Prod.	Std. Prod. per Man-Hour	No. Allow. Hours	Actual Hours	This Week Avg. Hours	Last Week Avg. O.T.	Last Week Avg. Hours
Killing								
Cattle .....	100**		1.0	100				
Calves .....	25**		8.0	5				
Hogs kill....	1000**		4.0	250				
Hogs cut....	800**		5.0	160				
Lamb .....	—		—	—				
Total .....	11			515	521½	44.7	5.0	46.2
Boning .....	10		—	—	450	45.0	8.0	48.0
Curing .....	4		—	—	204	48.5	8.5	47.5
Smoking .....	4		—	—	186	46.5	7.5	45.0
Sliced bacon..	4	9000***	5.0	180	200	45.0	8.5	45.5
Lard .....	4		—	—	186	46.5	7.0	45.5
Sausage .....	25	29540***	2.8	1055	1100	44.0	4.0	44.0
Casing .....	8		—	—	387	58.5	8.5	55.0
Inedible rend..	13		—	—	722½	61.9	21.9	58.5
Hides .....	2		—	—	60	40.5	1.5	38.5
Powerhouse ..	4		—	—	184	46.0	6.0	46.0
Maintenance ..	8		—	—	362	46.3	6.4	46.5
Miscellaneous..	8		—	—	288	46.0	6.0	45.2
Shipping floor..	30		—	—	1320	45.0	6.0	46.5
Drivers .....	6		—	—	324	54.0	14.0	52.0
Salesmen .....	8		—	—	320	40.0	—	40.0
Office .....	12		—	—	558	46.5	7.0	48.5
Total .....	161				7373			

### SUMMARY

Plant	Week ended Nov. 13, 1943			Week ended Nov. 6, 1943		
	Emp.	Hours	Wages	Emp.	Hours	Wages
Reg. Hrs.....		5570	\$4344.60		5670	\$4422.80
Overtime .....		925	1082.25		995	1164.15
Total .....	141	6495	5426.85	148	6665	5586.95
Salesmen .....	8	320	360.00	8	320	360.00
Office .....	12	558	300.00	12	582	328.50
Total .....	161	7373	6086.85	168	7567	6275.25

\*Excluding non-working foremen.

\*\*Head.

\*\*\*Pounds.

The averages are computed by dividing the straight time hours shown in the payroll register and the total overtime hours, by the number of men in the department, exclusive of the foreman. If the foreman is a working foreman, his time should be included with that of the workmen under him. The average regular hours and overtime hours are shown separately in order to compare the overtime work per man in the

ent conditions is likely to exceed the allowed time. If the labor in a department appears excessive, the superintendent consults the foreman of the department to determine the cause, fixes responsibility for it and takes whatever measures are necessary to correct the situation.

(2) Controlling the overtime in each department by restricting it if it tends to increase faster than is believed neces-



ary. It has been found that employees become dissatisfied if they are permitted to work either too few hours or are required to work too many.

(3) Making an equitable distribution of the overtime by adjusting, where possible, the transfer of labor from one department to another.

Under normal labor conditions many meat packing companies keep a continuous record of labor turnover, but in the writer's opinion it will not be practical to keep such a record until the

required to make each kind of sausage. If the number of sausage items manufactured is large, it is often practical to group several items requiring approximately the same length of time to produce and to treat them as a single item.

### Use of Standard Costs

The allowed cost for each item is calculated by multiplying the pounds produced by the standard cost per cwt. and this allowed cost is compared with the actual labor cost for the depart-

ment to measure the output of skilled employees as compared with unskilled employees, the cost of employing women as compared with men, the cost of performing one operation as against another. Not all operations lend themselves to measurement, but many do. The test on the cost of boning hams in Figure 3 illustrates the procedure.

In the case illustrated, the skilled employees turned out 28 per cent more work in an hour's time than did the inexperienced employees and, although their wage rate was 20 per cent higher, the increased productivity of the skilled employees as compared with the inexperienced employees resulted in a lower labor cost per cwt. for boning.

A similar comparison might be made to measure the productivity of female employees as compared with male employees, particularly in those jobs where there is some question as to whether or not women are doing substantially the same kind and amount of work as male employees.

There is much more that can be done by way of analysis of payroll data than has been discussed here. The illustrations presented are merely intended to suggest some of the possibilities of payroll analysis.

FIGURE 2.—VERIFICATION OF LABOR COST STANDARDS IN THE MANUFACTURING OF SAUSAGE MONTH OF NOVEMBER, 1943

Product	DIRECT LABOR			INDIRECT LABOR		
	No. Pounds Produced	Standard Cost Per Cwt.	Total Cost at Standard			
Franks, S. C.	13,000	\$3.25	\$422.50	Foreman .....	\$50.00	
Franks, H. C.	14,500	2.25	326.25	Clean-up Labor .....	12.00	
Franks, skinless	16,000	3.40	544.00	Other .....	2.00	
Belgian, Jumbo	12,000	.75	90.00	Total .....	\$64.00	
Belgian, ring	1,500	1.50	22.50			
Liver sausage	13,000	1.50	195.00	SUMMARY		
Braunschweiger	11,200	1.50	168.00	Direct Labor .....	\$1925.75	
Polish sausage	800	.75	6.00	Indirect Labor .....	64.00	
Loncheon loaf	1,200	.75	9.00	Total Labor at Standard .....	\$1989.75	
Veal loaf	1,000	.75	7.50	Actual Labor, per payroll .....	2025.00	
Fresh pork sausage	12,000	.50	60.00	Under Absorbed Labor .....	\$ 35.25	
Hamburger	15,000	.50	75.00	Per Cent Actual Labor to Std. .	101.8%	
Total	111,200		\$1925.75			

personnel manager is able to be more selective in hiring new employees.

Probably the most important single use that can be made of payroll analyses is the verification of labor costs per cwt. used in cost figuring. Too often in calculating product cost, standards or rule of thumb averages are used which do not tie in with the actual labor cost. As a consequence, the results shown by day-to-day cost figuring are not realized in the financial statements at the end of the month. This is especially true if the labor standards have not been adjusted to reflect the higher labor costs resulting from the use of inexperienced help, inferior help and increased overtime.

The method of verifying labor costs used in sausage cost tests is illustrated in Figure 2. Many companies make comparisons of standard labor cost

ment, as shown on the payroll register. If the relationship between the allowed cost and the actual cost is consistently above or below the actual, it is apparent that the standard costs per cwt. are out of line and should be adjusted to bring them into accord with actual labor costs. If you have confidence in the labor test of each individual item, then it would seem practical to adjust the standards for all products by the same percentage to make the standards fit in with the actual cost. Thus, if the actual cost is, for example, consistently about 12 per cent higher than the allowed cost, it may be assumed that the standard labor cost of each product should be increased about 12 per cent.

As soon as it can be proved that the per cwt. labor costs actually tie in with the weekly or monthly labor expense, the standard labor cost figures may be

## Newark Firm Labeled 10,000,000 Points "Shy"

A good many of more than 1,500 retailers would have to close their doors if the Newark wholesale meat firm of S. Haydu & Sons, Inc., Newark, N. J., were forced out of business due to alleged violations of OPA regulations, Frank Haydu, vice president, testified recently. The firm was accused of being short 10,000,000 ration points and of failing to register as a slaughterer and primary meat dealer until six months after required to do so.

A number of accounts who testified in the case agreed that the point shortage was closer to 5,000,000. Haydu and other executives said the shortage was caused mostly by erroneous information given through ignorance by employees.

## KAHN PROFIT UP SLIGHTLY

Although net income of E. Kahn's Sons Co., Cincinnati, during 1943 showed a reduction of approximately 10 per cent from the 1942 total, the 1943 profit of \$254,602 was slightly above that of \$249,072 reported a year earlier, according to the company's annual financial report. The report was filed March 4 with the Cincinnati Stock Exchange.

Kahn net income from sales in 1943 reached \$28,220,958, as compared with \$31,206,850 during the preceding year. A decrease of a little more than 11 per cent in tonnage during 1943 was also reported. The company's current assets as of December 31, 1943, were \$2,872,086, while current liabilities were listed as \$1,329,707.

FIGURE 3.—COST OF BONING 1,000 POUNDS OF HAMS

Date of Test	Employees with Over 3 Mos. Experience			Employees with Less than 3 Mos. Experience		
	No. of Hours	Wage Rate	Labor Cost	No. of Hours	Wage Rate	Labor Cost
Jan. 4.....	6.00	75.0c	\$4.50	7.82	63.0c	\$4.93
Jan. 11.....	6.32	75.5	4.77	7.96	62.0	5.01
Jan. 18.....	6.11	75.5	4.61	7.85	63.0	4.96
Average .....	6.14	75.4	4.63	7.88	63.0	4.96
Cost per cwt.			.46			.50

figures with actual cost figures continuously; other companies make them periodically to reflect changes in wage rates or other conditions affecting costs. The quantity of sausage produced is taken from the production record. The standard labor cost per cwt. should be developed from actual tests of the time

used with confidence in preparing cost tests, making competitive bids, cost comparisons and the like. Similar verification may be made of the labor cost of other manufactured products, as well as of the cost of performing various processing operations.

Comparative labor costs may be used

## More Questions Answered on Small Beef Packer Set-Aside Order

**S**OME of the packers' questions on Amendment 7 to DFDO 75.2 which were answered by government officials at the American Meat Institute meeting in Chicago last week were reported in THE NATIONAL PROVISIONER of March 11, page 14. However, because the meeting was held shortly before the Provisioner went to press, not all of the information could be included.

Here are some more of the questions on inspection, Army buying and enforcement under Amendment 7 to DFDO 75.2 which were answered at last week's meeting by Harry Reed, chief of the Livestock and Meat Branch, Office of Distribution, War Food Administration; E. S. Waterbury, administrator of DFDO 75.2; Dr. A. M. McGregor, inspector in charge, Chicago office, Meat

Inspection Division, Office of Distribution; and George Chamberlain, field headquarters, subsistence branch, Office of the Quartermaster General.

**Question.**—There is a plant which custom slaughters 1,000 cattle a week and, out of the thousand, 250 go to a chain store and the rest go to other people. What happens in this case.

**Answer.**—Every Class 2 slaughterer is subject to the provisions of DFDO 75.2. However, the status of custom slaughterers and their customers under the order is obscure; it will probably be necessary to clear up this matter by special amendment.

**Question.**—If the Army or other procurement agencies do not want any beef, can we kill as much as we like?

**Answer.**—The Army is taking all the beef it can get. Should a situation develop in which more beef is set aside than the Army can use, the set-aside percentage stipulated by DFDO 75.2 would be modified.

**Question.**—Will the federal agencies take an even percentage of all grades of steer and heifer beef coming within Army specifications or will their requirements be taken primarily from certain grades?

**Answer.**—The Army expects to get a fair cross section of all of the cattle meeting Army specifications produced in the slaughterer's establishment. It expects to get a reasonable proportion of each grade.

### Grader Makes Decision

**Question.**—Assuming that a plant has not been brought under limited federal inspection on the basis that it does not slaughter "52 or more" cattle meeting the specifications for Army-style beef, does the judgment of the packer or the government grader prevail as to the number of cattle meeting specifications for Army-style beef?

**Answer.**—The FDA grader would be the judge.

**Question.**—Who decides as to whether cattle meet specifications for Army-style beef in case of a dispute between the processor and the government grader?

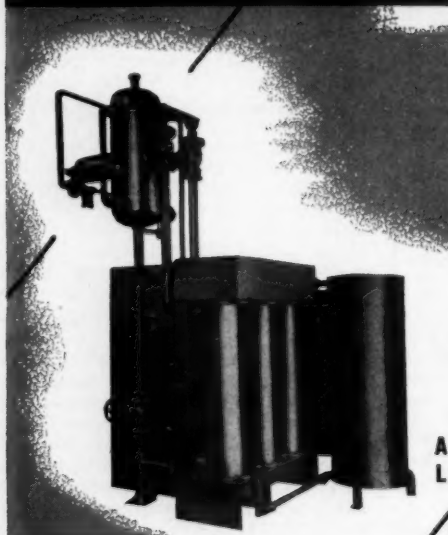
**Answer.**—The government grader's report would be accepted as ruling.

**Question.**—We slaughter cattle one day and sell the beef the next, as our cooler facilities are not large enough to handle 48-hour chill. It is our understanding that the Army requires a 48-hour chill. What do we do about this? Further, how can we hold the beef set aside for the Army, subject to instruction as to delivery? This is especially serious in view of the fact that it is hard to get equipment for additional chilling and storage facilities. The requirement that beef be chilled for 48 hours would triple the average chilling time of most small plants.

**Answer.**—The Army requires that all beef be chilled 48 hours. If there is reasonable diligence used to get equipment to expand chilling facilities, we would be reasonable. As to holding beef sub-

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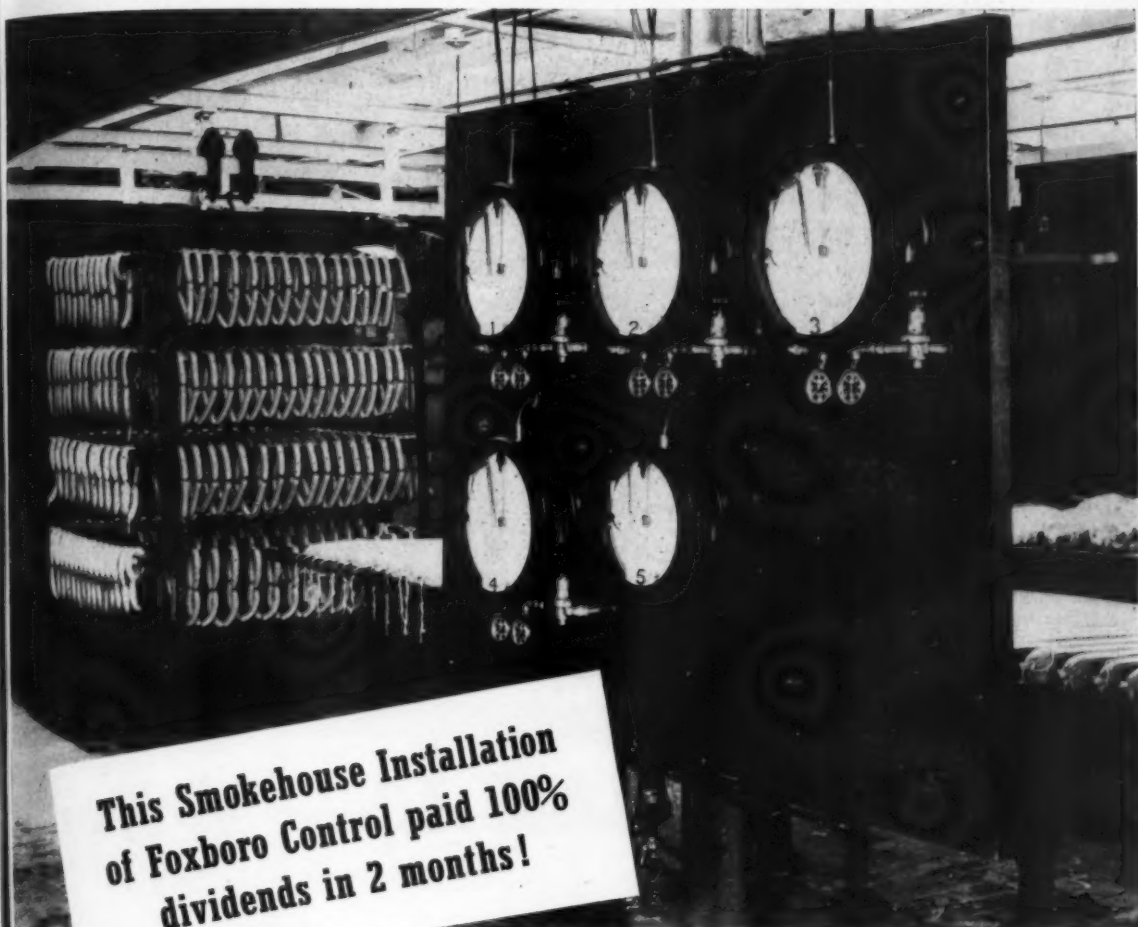


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ject to delivery instructions, you bid ahead against future kill. If you had carcasses on hand which had been held four or five days before shipment, the Army probably would turn you down.

**Question.**—Are kosher cattle exempt from the set-aside order?

**Answer.**—Kosher slaughterers are subject to all provisions of the order. The only exception is in connection with kosher slaughterers located in the north half of Zone 9, for whom a different percentage of set-aside has been provided.

**Question.**—If there is a boning establishment that bones beef for the Army, will delivery of beef to such an establishment be credited against the set-aside under this order?

**Answer.**—Such delivery would be credited against the set-aside.

### Questions on Inspection

**Question.**—What happens if there are not enough government inspectors? Will we be required to reduce our slaughter below 52 Army-style beef cattle?

**Answer.**—Inspectors will be provided. No plant which is not in compliance with DFDO 75.2 will be permitted to kill more than 51 head of cattle meeting Army specifications in any one week.

**Question.**—Assuming that we are granted limited federal inspection and some modification of our facilities is required, how many cattle can we slaugh-

ter while our plant is being reconditioned?

**Answer.**—Meat Inspection Division requirements have been modified sufficiently to make it relatively easy to comply with them. In most cases you can be operating under inspection in two or three weeks. If diligence is used in conditioning the plant, the WFA expects to be reasonable. Any establishment encountering a short delay in completing arrangements should notify the administrator of DFDO 75.2 immediately.

**Question.**—Assuming that you have received limited federal inspection, suppose your slaughter drops below 52 head, would inspection be withdrawn?

**Answer.**—Not necessarily. It would depend upon what you expected to do in the future. If you anticipated that your slaughter would remain below 52 head, then the limited inspection might be withdrawn. If the condition seemed to be seasonal or temporary, inspection might be continued.

**Question.**—If a Class 2 slaughterer has 100 cattle that he thinks will meet Army specifications, should he have the entire 100 head inspected or only have 50 of them inspected?

**Answer.**—It would be best to have all of the cattle which he has reason to believe would meet government specifications inspected.

**Question.**—Will the federal inspector inspect only cattle meeting Army speci-

fications, or will he inspect other cattle as well?

**Answer.**—The federal inspector will inspect only the kind of cattle that will produce beef that comes within a definition of "Army Style."

**Question.**—Does a public storage space not connected with the plant, but in the same city, to which meat is sent for freezing have to meet any federal inspection regulations?

**Answer.**—The inspector would require that the meat be frozen under sanitary conditions. The facilities, therefore, would be subject to his scrutiny.

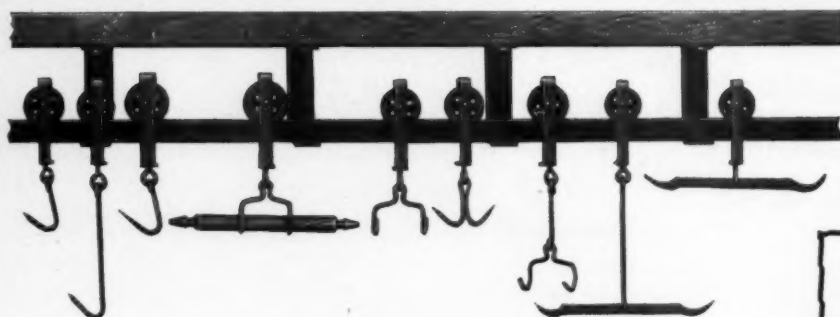
### Army Procurement Questions

**Question.**—Assuming that we cannot bone meat, how do we handle beef set aside? If there doesn't happen to be an Army camp conveniently located, where does it go?

**Answer.**—You would be instructed to ship it to some other locality or possibly to a boner. The individual problem would have to be considered and an individual solution worked out.

**Question.**—How is the beef to be shipped to the Army—by truck, by refrigerator car? At small plants it would be impossible to have refrigerator cars stop to pick up four or five carcasses.

**Answer.**—Beef going to nearby camps would be shipped by truck. You can use your own truck if it is properly equipped. If the beef is going some



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distance, refrigerator cars are used. In the case of small deliveries a truck would have to be used.

**Question.**—Where beef is boned, what disposition is made of the bones?

**Answer.**—The establishment boning the beef is permitted to keep the bones.

**Question.**—Frozen boneless beef, Army specification, is packed in fibre board boxes. Can delivery be had on such fibre boxes and, if not, can boneless beef be packed in wooden crates or boxes?

**Answer.**—Boneless beef must be packed in fibre board boxes, as specified. The Army can assist you in getting these boxes. The Army has a small stock pile of its own that it uses for this purpose.

**Question.**—What happens if we are unable to get crinkle paper for wrapping beef?

**Answer.**—In some cases we have permitted the packer to use a different type of paper, and also in some cases have permitted the use of stockinettes. The Army will aid in getting the paper.

## Office of Distribution Shifts in Organization

A regrouping of existing organizations within the Office of Distribution, formerly the Food Distribution Administration, to establish a more direct line of authority has been announced by Lee Marshall, director of food distribution for the War Food Administration. To define responsibilities and authority more clearly and to streamline administration, all programs and functions of the Office of Distribution will be assigned to four deputy directors.

C. W. Kitchen will be deputy director for commodity and industry regulation. Lt. Col. Ralph W. Olmstead will be deputy director for supply. S. R. Smith will be deputy director for civilian programs, and F. A. March has been named deputy director for management. Included in the regrouping of responsibility is a centralization of the WFA's food procurement and disposition functions. Under this arrangement, a newly-created procurement branch under the deputy director for supply will be responsible for all food purchasing and disposition of commodities for the Office of Distribution.

## AMENDS SAUSAGE ORDER

Amendment 12 to MPR 389 clarifies a provision added to the regulation by Amendment 11; the latter established in Section 12 (c) (1) (iii) an addition of \$3 per cwt. on peddler truck sales made by an independent peddler truck seller as distinguished from a company peddler truck seller to retailers and purveyors of meals located in Zone 9, north of the Potomac river.



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# Making the most of MEAT



Be sure share the meat with your neighbors, war allies, and war workers... Yet keeping the good nutrition and good flavor of meat on the table is mainly a matter of learning new cuts and new recipes... Follow the suggestions on this page and see how easy it really is.

## Buying Meat



There are more different cuts of meat than you realize, perhaps—actually more than 200, including various types of sausage—(yet the average woman knows only 12). Your meat-man has some of them most of the time. All of them are equally nutritious. Try them and see how tasty they really are.

## Preparing Meat



Meats shrink less cooked at low temperatures. More good meat juices and better flavor, too. Learn the right way to cook each cut. Roast or broil tender cuts; braise or simmer cuts that "do long, slow cooking." Cook pork thoroughly. Soak meat flavor by combining it with other foods. Watch for new recipes for liver, sweetbreads and other Variety Meats—for sausage, steaks and pork feet.

## Serving Meat



Keep the carving knife sharp and cut slices thinner. Use every bit of leftover meat. Vary seasonings for new flavor. Serve meat in different ways—a stew one day, parties or a meat loaf another. Serve good meat gravy more often. Lower second helpings. Teach children it's wasteful to leave meat on the plate.

## Tricks with Meat



Before you cook the steak, cut off the "lip" and, once ground, freeze day. When you buy a lot of meat of pork, have a few chops cut off to serve at another meal. Save meat bones, with a few bits of meat if roasting, to use as a soup stock with vegetables.

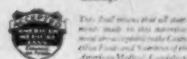
## Storing Meat



Unwrap fresh meat, cover loosely with waxed paper, store in coldest part of refrigerator. Temperature of 36° to 45° is needed. Use special care with ground meats which spoil more early than meat in one piece. Cut cooked meat from bone, in large pieces, covered, in refrigerator.

Meat provides complete high-quality proteins: the B vitamins—thiamine, riboflavin and niacin; and minerals (iron, copper, phosphorus). These nutritional essentials are not stored in the body to any appreciable extent and must be replenished by the daily foods you eat.

AMERICAN MEAT INSTITUTE  
Chicago



## AMI AD CITED FOR WARTIME SERVICE

The Wartime Advertising Awards Jury, composed of top-flight advertising executives from outstanding advertising agencies of the country, has selected the above American Meat Institute 1943 advertisement as one of the 100 outstanding wartime messages contributing to the welfare, security and activity of the nation at war.

This advertisement was printed in color in the February 10 issue of *The Saturday Evening Post*, and the February 26 issue of *McCall's Magazine*. Featuring a dish of savory meat stew, it also depicted in pictures and text the matter of buying meat, preparing meat, serving meat, storing meat, and tricks with meat.

Like hundreds of other advertisements which have been used in newspapers and national magazines in the Institute's meat educational program during the last few years, this advertisement carried the seal of the Council on Foods and Nutrition of the American Medical Association, attesting to the accuracy of the statements about meat.

## POSTPONE SWITCHING ORDER

The effective date of the Interstate Commerce Commission order prohibiting railroads serving the Kingan & Co. Indianapolis plant from paying an allowance to the company for switching within the plant has been postponed by the commission pending court action. The packing company has asked the federal district court to set aside the ICC order and restrain carriers from establishing tariffs eliminating the allowances.

## INDUSTRY MINIMUM WAGE

The Wage and Hour Administration, U. S. Department of Labor, has approved a recommendation of Industry Committee 61 for a minimum wage rate of 40c per hour in the meat, poultry and dairy products industry. Hearings were held on the proposed minimum wage last fall (see *THE NATIONAL PROVISIONER* of September 4, 1943, page 37) by a so-called industry committee which did not include any representative from the meat packing business.

# C-D

TRADE MARK

## THE QUALITY TRADE MARK



For Grinder Plates and Knives that Cost Less to Use

COME TO SPECIALTY!

## C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

## C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

## C-D CUTMORE KNIVES

## C-D SUPERIOR KNIVES

## B. & K. KNIVES

all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

# THE SPECIALTY

## MFRS. SALES CO.

Chas. W. Dieckmann  
2021 GRACE ST., CHICAGO, ILL.



# FEARN



**B**ehind every Fearn product is sound, scientific research and thorough practical testing under operating conditions. You can use and rely on Fearn products to produce superior results in the form of better profits. Your Fearn representative will be glad to help you.



**Fearn Laboratories, Inc.**

*Manufacturers of Fine Food Specialties*

701-707 N. Western Ave.

Chicago, Ill.



# Up and down the MEAT TRAIL

## Personalities and Events of the Week

R. W. Penley, for many years purchasing agent for the Auburn, Me., wholesale meat firm of E. W. Penley, is retiring from active service with the organization. His untiring efforts and broad knowledge of the industry won him a host of friends in the New England meat trade. Until other arrangements are made by the firm, purchases will be in charge of Frank O. Stephens, treasurer of the company.

Henri Levi, formerly president of David Levi & Co., Chicago, quietly observed his 79th birthday anniversary this week. Levi retired from active business when the Levi organization was acquired by Hygrade Food Products Corp. more than a year ago.

L. W. Kahn, president, E. Kahn's Sons Co., Cincinnati, and other officers and directors of the company were re-elected at the annual meeting on March 14. Members of the board of directors include L. W. Kahn, Albert H. Kahn, Louis E. Kahn, Henry Hellwitz and Robert L. Moran.

Edward G. McDougall, 68, former president of Libby, McNeill & Libby, Chicago, died last week in his home. McDougall, who began his career in the industry as a clerk for the firm in 1901, was elected vice president in 1915, and served as president and general manager from 1922 until 1941. He is survived by his wife, two daughters and a son.

T. W. Bailey, general manager of the Savory Foods division of John Morrell & Co., Ottumwa, Ia., died on March 10 at an Ottumwa hospital. He had been ill for several weeks. Bailey had been with John Morrell & Co. since July, 1918, when he started in the order department. Two years later he was transferred to the sales department, and in 1923 became manager of the produce department.



T. W. BAILEY

In 1928, supervision of the retail market, and the next year the management of the Canned Foods department, were added to his duties. When the company organized a Savory Foods division in 1936, Bailey was named general manager for the three plants. Funeral services were held Monday morning, March 13, in Ottumwa.



### CLEVELAND STOCKYARDS FIRE CLAIMS HUNDREDS OF CATTLE

A five-alarm fire in the southwest section of the Cleveland stockyards recently killed two firemen and kept submachine gun-armed police busy shooting down hundreds of pan-crazed cattle which dashed into spectators. Approximately 500 head of cattle were reported lost in the blaze, which consumed the pens of the Kreinberg & Kresne Provision Co. Damage was estimated at \$100,000.

Walter E. Reineman, Fried & Reineman Packing Co., Pittsburgh, was elected president of the Eastern Meat Packers Association, Inc., at the annual meeting this week. Other officers include Hugo Slotkin, Hygrade Food Products Corporation, N. Y., vice president; Allan B. Chatterton, Figge & Hutwelker Co., New York City, treasurer, and C. B. Heinemann, sr., Washington, D. C., who was again named secretary. Directors named for a three-year term were Albert H. Merkel, Merkel, Inc., Jamaica, N. Y., John A. Heinz, Heinz Riverside Abattoir, Baltimore, and Bernard Forst, Forst Packing Co., Kingston, N. Y. Named to fill terms expiring in 1946 were A. C. Hofmann, Hofmann Packing Co., Inc., Syracuse, N. Y., and Max Matthes, Wilmington Provision Co., Wilmington, Del.

Four employees of Arnold Bros., Chicago—Charles E. Bradbury and Nat J. Naso, salesmen; Edward A. Schlessner, superintendent, and Elmer Ware, receiving department foremen—have received the 25-year silver service award of the American Meat Institute. The veterans were incorrectly identified with another packing company in the March 11 issue.

William H. Hood, director of the well known Northern Ireland meat processing firm of Newforge Limited, states in

a letter to THE NATIONAL PROVISIONER that members of the Newforge organization are anxious to meet and entertain members of the U. S. military forces who have been interested in the meat packing industry. Men with such experience, he believes, "would enjoy visiting us and meeting executives of this company, with whom they could discuss matters of mutual interest."

Earl R. Lee, 64, former sales manager of the Moody Sausage Co., Augusta, Ga., was killed recently in an automobile accident. He is survived by his wife, two daughters and a son.

Willis K. Herndon, sales manager, Crawford Bros. Packing Co., Madison, Ga., recently began his basic training in the Army Air Corps at Miami Beach.

William A. Donnelly, manager of A. Salus & Son, Inc., meat wholesalers, Philadelphia, was recently fined \$5,000 for violating ceiling prices.

James J. McLaughlin, sr., 51, Sandusky, Ohio, long identified with the meat industry, died recently of a heart attack on a passenger train as it arrived at Chicago. McLaughlin had spent a number of years as traveling superintendent of operations for various packers.

At the annual western 4-H lamb club show and sale in Waterloo, Ia., recently, the Rath Packing Co., Wilson & Co.,

and the Iowa Packing Co., purchased the 556 head of lambs that were exhibited.

William E. Reed, 51, a foreman for John J. Felin & Co., Inc., Philadelphia, died recently after a short illness. He is survived by his wife, two daughters and a son.

W. C. Codling, vice president, Tobin Packing Co., Albany, N. Y., is chairman of the OPA slaughtering sausage manufacturers advisory committee, rather than G. W. Birrell, as reported in THE NATIONAL PROVISIONER of March 11.

Visitors to New York during the past week included Thos. E. Wilson, chairman Wilson & Co., Chicago; Edward Foss Wilson, president, P. W. Seyl, treasurer, H. C. Dormitzer, general superintendent's office, M. G. Gage, real estate department, L. V. Selle, poultry feed and by-products division, and W. H. Motherhead, bakery division.

George J. Essex, sausage department, Swift & Company, Chicago, spent a few days in New York during the past week.

William Ellis, who resigned recently as vice president of Frye & Co., Seattle, after serving with that company for many years, has purchased the Columbia Packing Co. at Snohomish, Wash. The company, under Mr. Ellis' ownership, expects to do a general business in packinghouse products.

Possible future applications of electronics to food processing will be discussed by V. W. Sherman, Federal Telephone Radio Corp., Newark, N. J., at the March dinner meeting of the Chicago chapter, Institute of Food Technologists, to be held at the Chicago Bar Association club, 29 S. La Salle st., on March 21 at 6:15 p. m. Reservations should be made with B. M. Shinn at Yards 4100, Ext. 8230, before noon on March 20.

Harlowe L. ("Ted") Haines, employed for several years in Atlantic City, N. J., as a sales representative for several meat packing firms, died on March 5 in Atlantic City hospital after more than a year's illness. Earlier, he had been affiliated with the wholesale meat business in Philadelphia. Burial was in Philadelphia on March 9.

A 16-week course in meat plant refrigeration and air conditioning is cur-

## PACKERS VISIT STAR OF AMI RADIO SHOW

Two Iowa packer executives take a peek behind scenes at AMI's popular radio show, "The Life of Riley," which originates in Hollywood studios of the Blue Network. They are John W. Rath (left), chairman of the board of the Rath Packing Co., and Fred J. Clark (right), general sales manager of the Tobin Packing Co. Sandwiched between them is William Bendix, who plays the role of Riley in the broadcast.



rently being conducted at the Chicago offices of the American Meat Institute under the supervision of the Chicago Board of Education. The class, open to employees of AMI members, convenes twice weekly, on Monday and Thursday evenings. Harold M. Toombs, formerly of Armour and Company, is the instructor.

Promotion of Lt. Comdr. Charles N. Glew, U.S.N.R., administrative officer and official adviser of the *Seabees Coverall*, weekly publication of the U. S. Naval Advance Depot at Port Hueneme, Calif., to the rank of full commander was announced recently. Before entering the Navy, Glew was manager of John Morrell & Co.'s branch at Brooklyn. He had also been employed in the Ottumwa office and branches at Mem-

phis, Syracuse, Philadelphia and Mobile.

The Stoner meat packing plant at Ontario, Ore., was completely destroyed by fire recently.

Fire, originating in a smokehouse, recently gutted the rear section of the Reinhardt sausage plant at Benton Harbor, Mich.

J. Edgar Dick of San Francisco, regional director of the meat and livestock section of WFA, recently held a conference in Vernon, Calif., with members of the southern California meat packing industry. Discussion centered on current regulations and ways and means of meeting future problems of the meat and livestock industry. About 20 packer representatives attended the meeting.

The U. S. Navy purchasing office at Los Angeles has asked for bids for construction of a meat refrigerating room and low temperature storage room at the naval dry dock on Terminal Island in Los Angeles Harbor.

Lt. Carlton Harris, former employee of Armour and Company's unit at Oklahoma City, Okla., is now a flying instructor at Pecos Army air field, Tex.

Featuring horsemeat, a "no-point" meat market has recently been established at Tacoma, Wash.

The Walter Petty Meat Co., Pueblo,

## ★ Industry Honor Roll ★

★  
HAVENS, W. EARL.—Pvt. Earl W. Havens, 19, former loin employee at Geo. A. Hormel & Co., Austin, Minn., son of Pvt. John R. Havens, Hormel loading dock employee, who is also on leave from the company, was killed in action December 30 in the Pacific area. Earl joined the Marines in 1943.

Associate Member, AMERICAN MEAT INSTITUTE • Members, CHICAGO BOARD OF TRADE • Associate Member, NATIONAL INDEPENDENT MEAT PACKERS ASSOC.



## ORIGINATORS, DEVELOPERS AND PERPETUATORS OF THE DRESSED HOG BUSINESS

CARLOADS OR  
TRUCKLOADS



Representing all Dressed Hog Shippers  
Specializing in Dressed Hogs from the Hog Belt

WE EARNESTLY SOLICIT YOUR INQUIRIES IF YOU ARE A QUALIFIED OPA CERTIFIED DRESSED HOG PROCESSOR

# PACKERS COMMISSION CO.

BOARD OF TRADE BUILDING • SIXTEENTH FLOOR • PHONE WEBSTER 3113  
ORIGINAL AND ONLY  
DRESSED HOG BROKERS EXCLUSIVELY  
CHICAGO

May we suggest  
that you use our  
Lard Department

# Wear-Ever

.. on the job and doing it

AT SARATOGA MEAT PRODUCTS CO.

CHICAGO



**Rugged...** Bombers often come back from missions with their wings riddled, holes in the fuselage . . . but home safe. Patched up, they fly again. They owe their ruggedness to aluminum which composes three-fourths of their weight. Incidentally, that's the biggest reason why there has been no aluminum for Wear-Ever products. The Aluminum Cooking Utensil Co., 403 Wear-Ever Bldg., New Kensington, Pa.

Knock five pounds of dead weight off a meat tub and you save a lot of musclepower. And on a meat truck you save even more . . . with aluminum.

That's one reason why plants that bought Wear-Ever Aluminum tubs and trucks before the war want more when they can get them. By saving musclepower they stretch man power.

Coupled with lightness is strength. Wear-Ever equipment is sturdily constructed for hard use. After the war, it will be made still stronger, thanks to new developments in fabrication of hard aluminum alloys.

Easy cleaning is another advantage. And because it resists corrosion and can't rust, you never have to resurface aluminum.

# Wear-Ever ALUMINUM



Colo., owned by Walter Petty, is operating at capacity, with production three times as great as it was last winter, it is reported. The company cures and smokes hams and bacon exclusively.

**Morris Goldberg**, Louis Boyarsky and **Joseph Steirn**, Burlington, Vt., slaughterers, have settled a treble damage claim of \$2,329.38 with the OPA, for selling beef carcasses at prices exceeding those established in MPR 169.

"Restaurants Serve America" will be the keynote of National Restaurant Week, May 8 to 14. The slogan, "Good Food for Good Health" will play an important part in the cooperative advertising and publicity campaign this year, it is announced.

**John Morrell & Co.** will pay \$6,096.49 toward the construction of an earthen dike for sludge lagoons at the municipal sewage disposal plant at Sioux Falls, S. D., where one of the company's plants is located.

The spring meeting of the Tanners' Council of America, Inc., scheduled to be held in New York on June 1 and 2, will be omitted this year in order to comply with the request of the Office of Defense Transportation that the number of trade meetings be reduced to a minimum.

The Mountain Ice & Coal Co., Pueblo, Colo., which operates a cold storage and locker plant, is constructing a new killing room 34 by 70 ft. in size, it is stated. The unit, to be finished inside

with glazed brick, will have a capacity of approximately 200 hogs and 50 cattle per week, and is expected to be placed in operation around June 1. It will quadruple the plant's previous slaughter facilities.

**G. Van Haften**, manager of Armour and Company's north side branch, Pittsburgh, Pa., and **T. J. Holub**, salesman, are vacationing in Miami and St. Petersburg, Fla., respectively.

**C. I. Greene**, Pittsburgh, Pa., manager for the E. Kahn's Sons Co., Cincinnati, is at home after an extended hospital convalescence.

**William P. McDonald**, St. John, New Brunswick, died recently at Kingston, Ont. A son of the late John McDonald, a meat dealer at St. John, he grew up in the wholesale meat trade with his father and brothers.

**Mrs. Lucy Fay Bales**, employee of a Los Angeles meat packing company and claimant to the estate of the late **Michael F. O'Dea** of Los Angeles, was recently ruled out of a share of the \$4,000,000 fortune when a jury denied her claim as the climax to a two-year suit. She received newspaper publicity during the trial when it developed that she had won a championship in stuffing wieners at a Vernon, Calif., packing-house.

**W. R. Sexton**, Hamilton, Ga., recently purchased the city abattoir from the estate of **Thomas Bradley**. Sexton bid \$6,265 for the abattoir, which was orig-

inally built by the city and later sold to **Bradley**.

**Jacob Withrow**, 83, Halifax, N. S., who established the firm of **W. A. Maling & Co.**, wholesale meat dealers and ships' suppliers, in 1890 with his partner, **W. A. Maling**, and headed the concern 54 years, died recently of a heart attack. During the past 12 years the firm has been managed by **Harry Breen**.

Approximately 300 agricultural workers who have been employed by **John Morrell & Co.** at Sioux Falls, S. D., through the winter months, have returned to farm work, with 150 more expected to leave April 1, it is reported. To help replace this loss of manpower, the company has had some success in securing the services of soldiers on weekend passes.

**Aubrey O. Nelson**, former branch manager for **Swift & Company** at Fresno, Calif., has been appointed associate price specialist for the OPA Fresno district office.

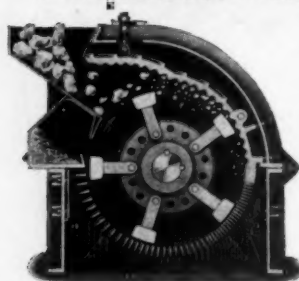
Some of the principal topics to be discussed at the American Management Association's spring conference, to be held April 19 and 20 at the Drake Hotel, Chicago, will include the outlook on critical materials, surveys of foremen's attitudes, and finding ways to reduce costs.

**Wallace Potts** of the **Potts-Watkins** livestock buying organization, National Stockyards, Ill., left recently for a short stay in Florida.

# Now - a Mate for the Diamond Hog!

The heavy duty — high tonnage  
(SELF CLEANING)

## HAMMERMILL

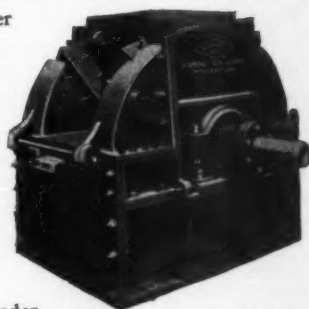


Put this new DIAMOND Hammermill of advanced design up against your toughest jobs—compare it with any other hammermill you have ever used—and we're willing to abide by your verdict. The DIAMOND "CONTINUOUS IMPACT" principle repeatedly crushes material against the extra long corrugated anvil, assuring extremely fast and uniform reduction. Many other advanced features make it a worthy partner to the DIAMOND HOG. Write for Bulletin No. D-44-L.

DIAMOND

The big capacity — choke proof  
(DOUBLE ANVIL)

## DIAMOND HOG



Packers the world over know that the DIAMOND HOG stands up to the heaviest daily grind year after year—that it reduces material 30% to 40% finer—that it saves up to 50% on power. It's a fast-cutting, choke-proof, trouble-free unit. Built in 6 sizes, handling from 2 to 30 tons per hour in packing, rendering, garbage and sewage plants. Get bulletin 85 for full details.



**DIAMOND IRON WORKS, INC.**

ESTABLISHED 1880

AND THE MAHR MANUFACTURING CO. DIVISION



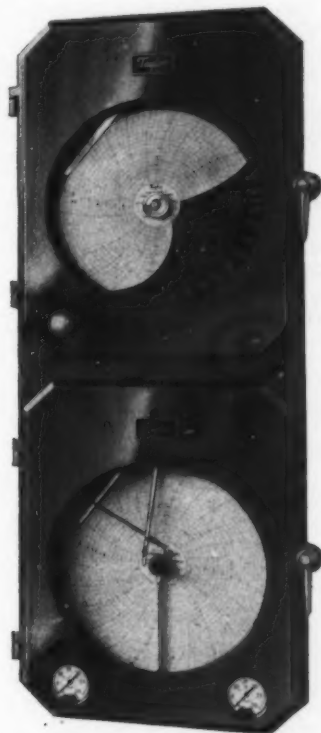
1804 SECOND STREET NORTH

MINNEAPOLIS 11, MINNESOTA

# How would YOU do it?

● How would you carry out the smokehouse schedule described in this clipping?

It's merely part of a recommended procedure for processing cervelat. But our point is this: If you followed this schedule literally and accurately, you'd probably be busier than an M. P. on payday — *unless you had the benefit of Taylor Automatic Control!*



*Instruments for indicating, recording, and controlling temperature, pressure, humidity, flow, and liquid level.*



**Taylor Instruments**  
— MEAN —  
**ACCURACY FIRST**

IN HOME AND INDUSTRY

**SMOKE-COOKING.** — The cervelat may be held in a dry room at 48 to 54 degs. for one or two days. It is then transferred to smokehouse, where the starting temperature is 100 degs. Smokehouse temperature is raised 3 degs. per hour until it reaches 121 degs.; during eighth hour it is brought up to 132 degs., to 144 degs. during ninth hour and 155 degs. for tenth and eleventh hours, or until internal temperature of product has reached 145 degs. Put in 160-deg. water for 5 minutes and spray with cold water. Cover with burlap and hold at 54 degs. for 12 hours.

Other processors smoke their cervelat at 72 degs. for 12 hours, at 110 degs., for another 12 hours and then raise smokehouse temperature rapidly to 155 to 160 degs. until internal temperature of product reaches 145 degs. After sausage is smoked it is dipped in 200-deg. F. brine and is put in smokehouse, where fire has been drawn, to cool gradually. It may then be held in a dry cooler at 55 to 60 degs.

## Here's how WE'D do it!

● How would we tackle this problem? We'd start with a properly designed smokehouse. Then we'd simply purchase, or specify to the contractor, a Taylor Fulscope Time-Schedule Controller.

It can be geared to any procedure you have, and give you the exact wet and dry bulb temperatures you want *almost beyond the possibility of error*. About all the operator has to do is glance at the chart occasionally and see "what's cooking."

If you want better quality cervelat, hams, tongue or other smoked meats, ask your Taylor Field Engineer about the Taylor System of Smokehouse Control. One large packer is so tickled with his first installation that he's planning five more! Taylor Instrument Companies, Rochester, N. Y. and Toronto, Canada.

★ KEEP ON BUYING U. S. WAR BONDS AND STAMPS ★

# BACK UP LARD PROMOTION BY

## ARTICLE X

### Rendered Pork Fat

# Making Better Lard

THE production of quality lard depends on adherence to certain fundamental principles which may be followed by every progressive packer, whether his output of this important industry product is large or small. These basic principles of lard production are set forth in a series of articles prepared by the American Meat Institute, which are now being published in THE NATIONAL PROVISIONER.

By following these recommendations, all packers can produce a good grade of lard that will win and retain consumer acceptance. Although important at all times, the output of quality lard is particularly vital at present, in view of the favorable position of lard under rationing regulations and in view of the current promotional campaign being conducted on behalf of lard by the Institute.

The tenth article in the series, in question and answer form, takes up the question of rendered pork fat:

1.—What is meant by rendered pork fat?

The Bureau of Animal Industry, U.S. Department of Agriculture, by regulation under date of August 13, 1940, adopted two classes of edible pork fats—lard and rendered pork fat. These

regulations became effective November 1, 1940. The fats that may be used in each class of product are designated in the BAI definition.

2.—What fats are included in rendered pork fat?

The BAI has not issued a detailed classification of pork fats, but it is believed that the practice generally is to classify rendered pork fats about as shown in the table on this page.

3.—How should fats to be used for "rendered pork fat" be handled prior to rendering?

These fats, like all fats, are perishable and should be kept cold and handled rapidly. All of the principles of good handling listed in the preceding articles apply to sweet pickle fats as well as to all other fats.

4.—How should they be rendered?

They may be rendered the same as lard, using the same precautions to avoid overcooking, etc. In case the amount of fat to be rendered for "rendered pork fat" is small, it is better to use a small rendering tank rather than hold the fats overnight.

5.—Are there any special rendering procedures that are particularly suitable here?

## HOW IS IT DONE IN YOUR PLANT?

1.—How frequently do you make rendered pork fat?

2.—What processing does your rendered pork fat receive? What is its free fatty acid content? Its stability? Its color?

3.—Are sweet pickle fats rendered separately? Is the fat rendered from them processed separately?

4.—Are dry rendered cracklings pressed promptly? Does the fat from these cracklings have satisfactory keeping quality?

5.—What is done with rendered pork fats with very low keeping quality?

If your rendered pork fat is high in flavor or dark in color, it may be desirable to add .2 to .5 per cent activated carbon to the rendering tank as the tank is charged.

6.—How should rendered pork fat be processed after rendering?

It may be refined and treated in the same manner as lard.

7.—Do sweet pickle fats require special treatment?

Yes. Even though the length of the curing period has been greatly reduced in recent years, the free fatty acid content of various sweet pickle fats still needs constant study and careful handling. The high free fatty acid in such fats is the result of enzyme action during cure. Sweet pickle fats should be rendered by themselves; high-quality products can be made from them by special treatment. Caustic refining and bleaching, carefully done, result in a product that is very low in F. F. A., therefore high in smoke point, and white in color.

8.—Is it possible for the packer further to improve rendered sweet pickle fat by giving it additional treatment?

Further improvement in rendered pork fat can be made by hydrogenation and deodorization which results in products that are equal to similar products made from lard. Rendered sweet pickle fats are, therefore, ideal for making hydrogenated lard flakes. At the present time the BAI regulations require that such a product made from rendered sweet pickle fats be designated as hydrogenated rendered pork fat. Under present regulations this product, which is odorless, tasteless, white in color, high in smoke point, and excellent in keeping quality, is used for blending with soft rendered pork fat to improve

## CLASSIFICATION OF PORK FATS

LARD	RENDERED PORK FAT	EXCLUDED FROM LARD AND RENDERED PORK FAT
<u>Cutting Fats</u>		
Back fat	Bacon skins and fleshed skins	Blood vessels, large
Belly	Bones, green (other than head)	Bones (head bones, and cured or cooked bones)
Ham	Cheek meat trimmings	Casings
Ham trimmings	Feet	Fats, rancid
Loin	Gullets	Hearts
Neck and shoulder	Pressings from rendered pork fat cracklings (not steam rendered)	Kidneys
Plate	Skimmings from rendering tank	Livers
Pressings from lard cracklings (not steam rendered)	Skin fleshings	Lungs
Sterilized fats	Sweet pickle fats	Pressings from wet rendered tankage
Sweet frozen fats	Tongue trimmings	Skulls and jaws
Miscellaneous trimming fats	Lips, ears and snouts	Spleens
<u>Killing Fats</u>	Head skins	Stomachs
Casing-end or crown fat	Weasands	Tails
Caul	Pancreas	Tonsils
Pate fat	Cooked fat and tissue	Eyelids
Ham facings	Cooler bottoms settlings	Condemned hogs and parts
Leaf	NOTE: The rendered fat from any of the above may be added to lard only if the mixture is labeled "rendered pork fat."	
Pressings from lard cracklings (not steam rendered)		
Ruffle		
Scrap leaf		
Loin and brisket fat		
Skirt trimmings		
Pluck trimmings		



# THOMAS TRUCK of Keokuk



THOMAS MAKES

WHEEL TRUCKS

WHEEL TRUCKS

WHEEL TRUCKS

WHEEL TRUCKS

WHEEL TRUCKS

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WHEEL TRUCKS

## JAK TUNG TRUCKS

- Removable Jak-Tung lifts and moves truck
- Jak-Tung platforms to store and carry loads
- One Jak-Tung serves many platforms
- Jak-Tung is simple, safe and easy to raise and lower
- Speedy, flexible and efficient in operation
- Sizes, types and capacities for most uses
- With or without "Job-Suited" Superstructures

Put your plant on wheels—save men, save time. Use the Jak-Tung way to avoid rehandling of loads. One Jak-Tung serves many trucks. The No. 125 steel frame Jak-Tung truck is available in 8 platform sizes, with semi-steel or rubber wheels. Capacities 1760 lbs. to 3500 lbs. Welded steel angle frame. Hardwood deck. Shown with No. 102R Jak-Tung. Molded-on rubber tired, Hyatt bearing wheels. Simple, safe, easy lift and easy swivel. One serves many trucks.

Write for New Catalog No. 43

THOMAS TRUCK & CASTER CO.

406 MISSISSIPPI RIVER, KEOKUK, IOWA

## IT'S SO!...by "Mac the Meat Man"



1 OUNCE MAPLEINE BRINGS OUT MEAT AND SPICE FLAVOR IN 100 LBS. LIVER LOAF -

BOTH DRY AND BRINE-CURE HAMS SELL BETTER IF MAPLEINE IS ADDED TO THE CURE - FINE TOO FOR PUMPED HAMS!



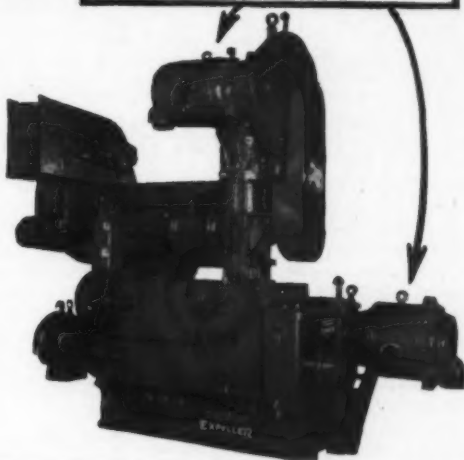
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the consistency of the rendered pork fat.

9.—Do skin fleshings require special treatment?

Skin fleshings are usually warm and mixed with water and unless carefully handled will rise rapidly in F. F. R. Therefore, they should be run into a tank that can be kept hot while it is being filled in order to prevent deterioration. They usually produce a low melting fat, and therefore the rendered product should be mixed with a higher melting point rendered pork fat.

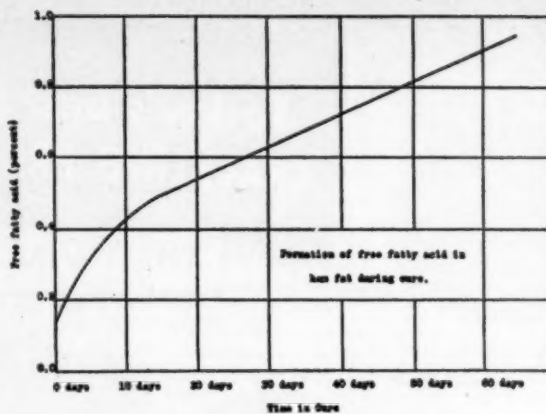
10.—Can skin fleshings be improved by further treatment?

Skin fleshings can be improved by caustic refining if the free fatty acid is high.

11.—What value have green bones (other than head) in rendering?

Green bones at present go entirely to rendered pork fat. When rendered with other products, especially sweet pickle or dry salt fats, they contribute to the keeping quality of pork fat.

12.—Is there a recommended method for improving the regular method of



HOW FREE FATTY ACID CONTENT OF HAM FAT INCREASES DURING CURE

handling bones in the packing plant?

Bones usually require no special treatment except proper distribution among the various tanks along with the fats.

13.—What use can be made of rendered pork fat which is known to be low in stability?

Neither caustic soda refining nor bleaching can restore stability to fats low in keeping quality. However, hydrogenation will improve keeping quality, and high-quality products can be made by this process.

## More Lard Containers Required, Makers Told

Because of the heavy production of lard, additional containers suitable for packing will be necessary in the near future, members of the War Production Board paraffined carton and pail industry advisory committee have been advised, WPB announced this week. Government officials and members discussed methods of making lighter weight board in order to save as much pulp as possible in manufacturing paraffined cartons and pails, in view of the acute pulp shortages.

Packing lard in large drums, and later, when there is a demand for the product, putting the lard into packages, was said to be impracticable because the cost would be too great. Members of the committee agreed to make a study of the required packaging changes, and report their recommendations to the WPB presiding officer, Ralph A. Powers, of the paperboard division.

Revision of WPB Limitation Order L-239, controlling folding and set-up boxes, with reference to wet and oily foods, might be necessary in the near future, committee members said.

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## War Agency Orders

### SMALL CONSTRUCTION JOBS.—

WPB has issued Direction 3 to Conservation Order L-41, rescinding issuance of blanket authorizations for miscellaneous construction over a fixed period, except in cases where the filing of individual project applications will interfere with the war effort or cause extreme hardship to the applicant. Effective April 6, 1944, the direction provides that in the circumstances cited, applications for blanket authorization may be made on Form WPB-617. Separate applications must be made for each "unit" as defined in paragraph (i) (5) of L-41. The need for a blanket authorization must be firmly established. The application should be filed with the field office of WPB having jurisdiction if the total cost of the miscellaneous construction is less than \$25,000; if it is \$25,000 or more the application should be filed with the War Production Board, Washington 25, D. C. Blanket authorizations will permit the builder to do miscellaneous routine construction but no materials may be acquired or used contrary to the limitations which will be made a part of the authorization. In the case of equipment items which must be listed on the application, the builder may use only those which are specifically approved. While the blanket authorization will cover a number of jobs, no one job costing more than \$10,000 will be authorized.

**PEPPER.**—Although the War Food Administration announced this week that slightly less pepper, but a substantial increase in other allocated spices will go to U. S. civilians this year, the American Meat Institute stated that meat packers will be greatly relieved to learn that the tight situation with respect to supplies of black pepper is about to be eased. The shortage of this item has been a matter of concern to the Institute's sausage committee for some time, and during a recent trip to Washington the committee discussed the matter with government officials. The government has just announced that it is requisitioning 6,500,000 lbs. of black pepper in the New York metropolitan area. It will be offered on the open market to grinders and packers at current ceiling prices. Present stocks of pepper are reported to be adequate at the present distribution rates to meet all requirements to 1946.

### Cattle Subsidy Payments

(Continued from page 9.)

the industry. This sort of a proposed program would do just that."

The National Independent Meat Packers Association is gathering figures to show the injustice of any reduction in the hog subsidy payments.

Reports from Washington indicate that government officials have been considering both the beef losses being suf-

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fered by packers and the necessity of forcing the marketing of two or three million extra head of cattle in the next four months in order to avert a possible disastrous market glut in the fall. WFA and OPA officials are said to feel that more cattle should be marketed to make more beef available and to relieve overcrowded western ranges. There is considerable concern over the chaos and loss that might result in case of a drought this summer.

The increase in the subsidy would be designed to encourage packers to pay higher prices in the spring and early summer. Lower hog slaughter payments, it was pointed out, would be in line with the government's policy of re-

stricting hog production to bring numbers into line with feed supplies; however, in order to be effective in this respect the packer would have to pass on the reduction in the subsidy to the producer and it would be necessary to break the WFA support price line prematurely to do so.

It is believed that one purpose of any increase in cattle slaughter payments would be to give price encouragement to early marketing of lower grade cattle. According to one report, cattle price minimums would be higher in the spring and summer than in the fall. The minimums would decline possibly 40c on medium grades and 90c to \$1 on lower grades in September.

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# PLANT OPERATIONS

## *Ideas for Operating Men*

### PIGSKINS, STRIPS AND BACON RINDS NEEDED

**W**HILE our most recent attempts to skin hogs have been no more successful than our earlier experience, we have been increasing our production of pigskin strips and bacon rinds for sale to tanners," a prominent packer reported to THE NATIONAL PROVISIONER early this month.

"From time to time the government sends some one down to find out why we don't skin hogs, but a trip to the killing floor and examination of a hog carcass usually convince the investigator that skinning a hog is a process that cannot easily be fitted into pork operations. We don't say it can't be done; we do say it is impractical working with the operating methods and setup we have today.

"In the first place a hog has no fell between the meat and skin. Separating the skin from the meat and fat requires slow, careful work . . . perhaps a mechanical skinning knife such as the one used in some European plants is the answer. Rail skinning appears to be the best method; however, the hog's gam strings are not strong enough to stand the pull required. Perhaps some method of hanging can be devised in which the hind legs of the hog can be gripped in a sleeve similar to a cable sleeve.

"We do know that Canadian plants are skinning heavy sows. The meat from these animals goes into canned product. The best skins, strips and bacon rinds for leather purposes can be obtained if a scalding temperature of about 140 degs. F. is used. Excessive singeing will ruin the skin for tanning purposes. We have been saving some pigskin strips for tanning for a number of years and lately have increased our volume."

Packers can produce bacon rinds and pigskin strips and dispose of them to

tanners, the American Meat Institute pointed out this week. The current leather shortage has directed the efforts of tanners to developing a method of processing bacon rinds into leather. Both bacon rinds and pigskin strips are needed now.

The Institute points out that bacon rinds and pigskin strips which are too small are not suitable for use as leather; it is believed that a quick eye inspection at the time of skinning will yield suitable sizes. Tanners prefer bacon rinds 8 in. x 18 in., free from cuts and large holes. Fat back strips 5 in. x 18 in. are desirable, but tanners will probably be willing to accept 15-in. lengths which are not narrower than 5 in. Details of proper sizes, packaging and quantity shipments will have to be arranged with the tanners.

In normal periods, not many whole pigskins are produced by packers. The main supply of pigskins up to the present has come from renderers. However, in one packing plant where a few hogs have been received which have been too big for the dehairing machine, they have been skinned on the beef killing floor. Wherever such a situation exists, it is suggested packers make every effort to divert these skins to the tanners. The suggestion has also been made that, if possible, any dead hogs received at a plant might also be skinned prior to tanking the remainder of the carcass.

Ceiling prices in RMPR 148 under "(f) Miscellaneous Pork Cuts" govern the sale of bacon rinds and strips. The prices, which are subject to the carload discount and other provisions of the order, are:

Item	Cured—not packed	
	Fresh or Frozen per cwt.	Tierces Smoked per cwt.
No. 1 skins, strips . . .	\$10.50	\$10.50
Bacon skins . . . . .	4.50	4.50 \$6.25

The price of whole pigskins is at present governed by Section 3.4 of Revised Supplementary Regulation 14. However,

dollar-and-cents ceiling prices probably will be issued soon, and it is expected that the new regulation will maintain the level of prices set in March, 1942.

As far as is known, tanners have not been able to produce any appreciable quantity of suitable leather from pigskins, pigskin strips or bacon rinds taken from animals which have been immersed in a resin depilatory. Additional experiments are now being conducted by tanners, and it is hoped that a method will be found to convert such raw material into suitable leather. Tests made thus far indicate that a short resin dip in the packinghouse probably will yield better raw material for leather than a longer resin dip.

The current shortage of leather has resulted from a number of causes, principally the large demand for shoes and other leather products for the armed forces. In addition, there has been a drop in imports of hides and skins.

The current shortage of leather is so serious that packers are urged to make every effort to provide as many non-resin dipped pigskin strips as possible, and to divert their available suitable supply of strips and bacon rinds to tanners and converters of leather. It is also suggested that packers survey the possibility of removing the skins from dead or condemned hogs.

### ORDER PACKING AND TRUCK LOADING CODE

One packer uses a simple but effective double-check on shipping dates consisting of a truck code number. At the same time, the code number does double duty since it sets up an order-packing and truck-loading sequence.

Since Monday is the first day in the shipping week, each truck loading on Monday is given the prefix "1." A second digit is added to indicate the loading order for the day. Truck No. 11 is, therefore, the first truck to load out the first day of the week. Truck No. 34, for example, would load on the third day, Wednesday, and would be the fourth truck to "pull" that day.

If the number of trucks loaded on a given day quickly exhausts the one-thru-nine sequence, such as No. 11 thru No. 19, a second method may be employed. The digit "1" is still used to designate the shipping day, but the alphabet is employed to indicate packing and loading order. Thus Monday's trucks would be loaded in this sequence: 1A, 1B, 1C, 1D, etc.

During these times of inadequate and inexperienced help and absenteeism, it is desirable to give the plant packing departments or assembly rooms as much advance notice as is possible. This may mean these departments may have the orders several days in advance of the shipping day. This method of coding the trucks has been found practical and helpful by packing and loading departments as well as by the truck lines and drivers.

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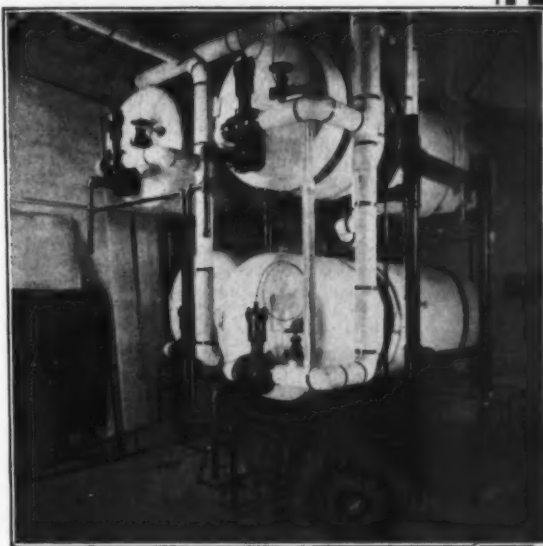
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# March 1 Storage Stocks Peak for Date Since 1920

**S**TORAGE stocks of all meats on March 1 were at the heaviest levels for the date since 1920, it was revealed this week. The all-meat total at 1,252,551,000 lbs. was up almost 200,000,000 lbs. from a month earlier. Lard stocks gained more than 100,000,000 lbs. to set a new high for March 1.

The gain in February holdings of meats was registered in all categories with the exception of lamb and mutton, which was down slightly. All beef holdings totaled 276,321,000 lbs., surpassing the previous March record established in 1919. Of this total, 263,948,000 lbs. was frozen and 12,373,000 lbs. was cured or in cure. Frozen beef holdings totaled 229,381,000 lbs. a month earlier while cured and in cure totaled 12,169,000 lbs. The latter figure is about normal compared with the five-year average, but the amount of frozen beef is far above normal.

U. S. storage stocks of pork were 792,672,000 lbs. on March 1, heaviest for the date since 1932. This was an increase of 146,000,000 lbs. from a month earlier when holdings were 646,631,000 lbs. Most of the increase during the month came on frozen pork and D.S. in cure or cured. Frozen pork totaled 379,891,000 lbs. compared with 286,594,000 lbs. a month earlier. D.S. meats totaled 176,575,000 lbs. against

132,778,000 lbs. a month ago. Holdings of S.P. in cure and cured were reported at 236,206,000 lbs. compared with 227,259,000 lbs. on February 1. Included in the all-pork total was 34,572,000 lbs. held for the account of the FSOC.

Although lamb and mutton stocks declined to 32,272,000 lbs. compared with 34,599,000 lbs. on February 1, holdings were the heaviest for March 1 since 1921.

The sharp increase in lard holdings during February boosted the March 1

## U. S. STORAGE STOCKS

	Mar. 1, '44 lbs.	Feb. 1, '44 lbs.	5-Yr. Av. Mar. 1—lbs.
Beef, fros....	263,948,000	229,381,000	79,544,000
In cure & cured .....	12,373,000	12,169,000	14,898,000
Pork, fros....	379,891,000	286,594,000	303,755,000
D.S. in cure and cured ..	176,575,000	132,778,000	96,818,000
S.P. in cure and cured ..	236,206,000	227,259,000	245,168,000
Lamb & mut., fros. ....	32,272,000	34,599,000	7,916,000
Fros. & cured trmgs., etc.	151,286,000	142,928,000	92,646,000
Lard .....	333,943,000	232,158,000	207,474,000
Render. pk. fat.	20,324,000	15,880,000	.....

The FSOC holdings in cold storage outside of processors' hands: 34,572,000 lbs. of frozen and cured pork cuts, and 200,229,000 lbs. of lard and rendered pork fat. These holdings are included in the totals.

holdings to a new high for the period at 333,943,000 lbs. A month earlier stocks were 232,158,000 lbs. However, of the former total, 200,229,000 lbs. was held for the account of the FSOC, while on February 1 the agency was credited with owning 89,806,000 lbs. of the lard and rendered pork fat in storage. Stocks of the latter on March 1 totaled 20,324,000 lbs., compared with 15,880,000 lbs. a month earlier.

## CHICAGO PROV. STOCKS

Stocks of provisions at Chicago during the first half of March showed further increases. Lard holdings were up almost 4,000,000 lbs. compared with the close of February and stocks of D.S. clear bellies showed a similar increase.

Lard stocks at 68,139,442 lbs. compared with 64,293,616 lbs. at the end of February; at mid-March a year ago was only 14,263,356 lbs. of lard on hand. Holdings of both contract and other D.S. bellies were above those of a year ago and were also greater than on February 29 of this year.

	Mar. 14, '44 lbs.	Feb. 29, '44 lbs.	Mar. 14, '43 lbs.
P.S. lard (a)....	17,445,500	16,976,000	6,906,500
Other lard.....	50,693,942	47,317,520	7,328,000
Total lard.....	68,139,442	64,293,520	14,234,500
D.S. cl. bellies (contract) ....	6,868,700	5,906,500	267,000
D.S. cl. bellies (other) .....	15,805,371	12,517,504	13,530,120
Total D.S. clear bellies .....	22,674,071	18,484,064	13,967,120
D.S. rib bellies.....	.....	.....	.....

(a) Made since Oct. 1, 1943.

## CANADIAN BEEF SUBSIDIES ARE TERMINATED

The Canadian Wartime Prices and Trade Board this week announced the suspension of subsidy payments on dressed beef shipped after March 18 to Alberta, Saskatchewan and Manitoba to Zones 1 to 6, which comprise the Maritimes, Quebec and all of the province of Ontario except the northern belt.

The board said that under the subsidy arrangements the Prices Stability Corporation reimbursed shippers to the

## CUT-OUT RESULTS GO DOWN AS HOG PRICES CONTINUE TO ADVANCE

(Chicago costs and prices, first four days of week.)

Cut-out results showed some deterioration this week as the advance in live hog prices continued in the Chicago market. Average costs for all weights were up 14¢ at 16¢ over a week earlier, but product values, being based on ceiling prices, did not rise correspondingly. As a result

the light butchers cut out with a minus margin of 27¢ against 11¢ in the like four days a week earlier while the loss on the medium and heavy butchers mounted to 60¢ per cwt. More detailed figures on this week's results appear in the accompanying table.

	—180-220 lbs.— Value					—220-240 lbs.— Value					—240-270 lbs.— Value				
	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield
Regular hams .....	14.0	20.2	21.4	\$ 3.00	\$ 4.82	13.8	19.4	21.0	\$ 2.90	\$ 4.07	13.0	18.1	23.0	2.90	4.18
Skinned hams .....	.....	.....	.....	.....	.....	.....	.....	.....	.....	.....	.....	.....	.....	.....	.....
Picnics .....	5.7	8.1	20.0	1.14	1.62	5.5	7.7	20.0	1.10	1.54	5.4	7.5	20.0	1.08	1.50
Boston butts .....	4.3	6.1	24.5	1.05	1.49	4.1	5.5	24.5	1.00	1.42	4.1	5.5	23.5	.98	1.36
Loins (blade in).....	10.1	14.6	23.3	2.35	3.40	9.9	13.9	21.8	2.18	3.03	9.7	13.6	20.8	2.02	2.83
Bellies, S. P. ....	11.1	15.9	17.3	1.92	2.75	9.6	13.5	16.8	1.56	2.20	4.0	5.5	15.3	.81	.94
Bellies, D. S. ....	.....	.....	.....	.....	.....	2.1	3.0	15.0	.32	.45	8.6	12.0	15.0	1.29	1.80
Fat backs .....	.....	.....	.....	.....	.....	3.2	4.5	10.5	.34	.47	4.8	6.3	11.0	.51	.69
Plates and jowls.....	2.9	4.1	10.1	.29	.41	3.1	4.3	10.1	.31	.43	3.5	4.8	10.1	.35	.48
Raw leaf .....	2.2	3.2	12.4	.27	.40	2.2	3.1	12.4	.27	.38	2.2	3.1	12.4	.27	.38
P. S. lard rend. wt. ....	12.9	18.1	12.8	1.65	2.32	11.4	15.6	12.8	1.46	2.00	10.4	14.2	12.8	1.33	1.82
Spareribs .....	1.6	2.3	16.0	.26	.37	1.6	2.3	13.5	.22	.31	1.6	2.3	12.0	.19	.28
Regular trimmings .....	8.2	4.5	17.5	.56	.79	3.0	4.1	17.5	.53	.72	2.9	4.0	17.5	.51	.70
Feet, tails, neckbones.....	2.0	2.9	.....	.12	.18	2.0	2.8	.....	.12	.18	2.0	2.8	.....	.12	.18
Offal and miscellaneous.....	.....	.....	.....	.52	.70	.....	.....	.....	.52	.70	.....	.....	.....	.52	.70
Credit for subsidy.....	.....	.....	.....	1.50	1.86	.....	.....	.....	1.50	1.82	.....	.....	.....	1.50	1.80
<b>TOTAL YIELD AND VALUE.....</b>	<b>70.0</b>	<b>100.0</b>	<b>.....</b>	<b>\$14.43</b>	<b>\$20.61</b>	<b>71.5</b>	<b>100.0</b>	<b>.....</b>	<b>\$14.11</b>	<b>\$19.72</b>	<b>72.0</b>	<b>100.0</b>	<b>.....</b>	<b>\$14.05</b>	<b>\$19.82</b>
				Per cwt. alive					Per cwt. alive					Per cwt. alive	
Cost of hogs.....				\$14.04					\$14.13					\$14.12	
Condemnation loss .....				.07	Per cwt.				.07	Per cwt.				.07	Per cwt.
Handling and overhead.....				.59	fin. yield				.51	fin. yield				.48	fin. yield
<b>TOTAL COST PER CWT.....</b>				\$14.70	<b>\$21.00</b>				\$14.71	<b>\$20.57</b>				\$14.65	<b>\$20.25</b>
<b>TOTAL VALUE .....</b>				14.43	20.61				14.11	19.72				14.05	19.82
—Cutting margin .....				.27	.39				.60	.85				.60	.88
+Cutting margin .....				.....	.....				.....	.....				.....	.....
—Margin last week .....				.11	.16				.45	.64				.47	.67
+Margin last week .....				.....	.....				.....	.....				.....	.....



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\$20.85  
19.82  
.88  
.67  
....

extent that transportation charges per pound exceeded the difference between the maximum beef price in the zone of destination and the maximum price in the zone of shipment.

FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand March 1, 1944, compared with the same date in 1943:

	Mar. 1, 1944	Mar. 1, 1943	5-yr. av. 1939-43
	M lbs.	M lbs.	M lbs.
Broilers .....	13,501	5,831	8,288
Fryers .....	17,046	7,220	9,835
Roasters .....	36,759	21,183	26,006
Poultry .....	59,582	20,070	23,896
Turkeys .....	47,071	30,008	47,177
Ducks .....	1,597	1,331	2,755
Miscellaneous .....	20,629	9,594	23,069
Unclassified .....	17,619	6,519	...
Total poultry.....	220,404	101,741	141,028

Figures shown are subject to revision. Revised figures will appear in next month's report.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended March 11, 1944, were reported as follows:

	Week March 11	Previous week	Same week '43
Cured meats, lbs.	20,774,000	18,254,000	28,183,000
Fresh meats, lbs.	39,548,000	47,233,000	45,317,000
Lard, lbs. ....	8,720,000	5,453,000	6,242,000

GRADES IN THE SHOWCASE

Retailers may combine Choice or Grade AA beef with Good or Grade A beef in their show-cases, provided they designate that the meat is of Good or Grade A quality beef by a sign stating so in the show-case, the Office of Price Administration ruled this week. However, OPA stated, a price tag indicating a price no higher than the Good or Grade A ceiling price must be placed on the meat, and the grade designation must be on or near the meat in the show case.

Previously, under the retail beef regulation (MPR 355) and under OES 1, retailers were prohibited from putting two or more grades of meat together in a show-case.

POINT LOANS FOR PORK

OPA officials advised the American Meat Institute this week that wholesalers and retailers may file petitions with local rationing boards for transmittal to the national office for point loans to be used for acquiring the following fresh pork items: loins, hams, shoulders, picnics, butts, bellies, spare-ribs and pork trimmings containing not more than 50 per cent fat, to be stored in freezers. Required information from retailers and wholesalers is similar to that formerly required for point loans for storing utility beef.

AMENDMENT 12, RMPR 239

Provisions in RMPR 239 controlling dollars-and-cents maximum prices for sales of fabricated lamb and mutton cuts to ship operators were temporarily revised this week by the Office of Price Administration in Amendment 12, effective March 21. The action was taken to facilitate procurement of meat to fill shipping needs.

The revisions parallel those made applicable for sales to ship operators of beef and veal cuts, issued last month by OPA. (See Amendment 37 to RMPR 169 on page 12, THE NATIONAL PROVISIONER of February 26.) Amendment 12 is effective for 60 days.

WOOL PRODUCTION IN 1943

U. S. production of wool, both shorn and pulled, in 1943 totaled 447,978,000 lbs., the Department of Agriculture reports. Of this total, 384,378,000 lbs. was shorn wool and 63,600,000 lbs. pulled wool. The production of shorn wool was about 8,000,000 lbs., or 2 per cent, below the record output of 1942 and about 6,000,000 lbs. less than in 1941, but larger than for any other year. Pulled wool production was about 5 per cent smaller than in 1942 and ranked as second smallest since 1935.

**PROUD**

*to supply seasonings and colors  
for many of the nation's most  
famous prepared foods*

**WM. J. STANGE CO., 2530 W. MONROE ST., CHICAGO 12, ILL.**

**Especially Designed** FOR FATTY MEATS!

The EVERHOT No. 60 BRANDER is equipped with an excellent thermostat control that produces just enough heat to dry the ink but not enough to cause the fat to run. The ink dries immediately . . . preventing smearing when wrapping! Branding plates are interchangeable . . . extra brands priced on application. Write for full information!

No. 60	Thermostatically controlled ink-electric ham or bacon brander complete with brand.....	\$47.50
No. 60	Without thermostat.....	\$37.50

**EVERHOT MFG. CO. MAYWOOD ILLINOIS**



# MEAT AND SUPPLIES PRICES

## Chicago

### WHOLESALE FRESH MEATS

#### †Carcass Beef

Week ended  
Feb. 26, 1944  
per lb.

Steer, hfr., choice, all wts.	21
Steer, hfr., good, all wts.	20
Steer, hfr., commercial, all wts.	18
Steer, hfr., utility, all wts.	18
Cow, commercial and good, all wts.	18
Cow, utility, all wts.	16
Hindquarters, choice	23 1/4
Forequarters, choice	19
Cow hindquarters, good and commercial.	19 1/4
Cow forequarters, good and commercial.	17

#### †Beef Cuts

Steer, hfr., short loin, choice.	33
Steer, hfr., short loin, good.	30 1/4
Steer, hfr., short loin, commercial.	25 1/4
Steer, hfr., short loin, utility.	22 1/4
Cow, short loin, good and commercial.	25 1/4
Cow, short loin, utility.	22 1/4
Steer, heifer round, choice.	22 1/4
Steer, heifer round, good.	21 1/4
Steer, heifer round, commercial.	19 1/4
Steer, heifer round, utility.	16 1/4
Steer, hfr., loin, choice.	30
Steer, hfr., loin, good.	28 1/4
Steer, hfr., loin, commercial.	23 1/4
Cow, loin, good and commercial.	23 1/4
Cow, loin, utility.	23 1/4
Cow round, good and commercial.	19 1/4
Cow round, utility.	16 1/4
Steer, heifer rib, choice.	24 1/4
Steer, heifer rib, good.	23 1/4
Steer, heifer rib, commercial.	21 1/4
Steer, heifer rib, utility.	19
Cow rib, good and commercial.	21 1/4
Cow rib, utility.	17 1/4
Steer, hfr., sirloin, choice.	27 1/4
Steer, hfr., sirloin, good.	26 1/4
Steer, hfr., sirloin, commercial.	21 1/4
Steer, hfr., cow flank, all grades.	13 1/4
Cow sirloin, good and commercial.	21 1/4
Cow sirloin, utility.	18 1/4
Steer, hfr., flank steak, all grades.	24
Cow flank steak, all grades.	24
Steer, hfr., reg. chuck, choice.	20 1/4
Steer, hfr., reg. chuck, good.	19 1/4
Steer, hfr., reg. chuck, commercial.	18
Steer, hfr., reg. chuck, utility.	16
Cow reg. chuck, good and commercial.	18
Cow reg. chuck, utility.	16
Steer, hfr., c.c. chuck, choice.	19
Steer, hfr., c.c. chuck, good.	18 1/4
Steer, hfr., c.c. chuck, commercial.	16 1/4
Steer, hfr., c.c. chuck, utility.	15 1/4
Cow, c.c. chuck, good and commercial.	16 1/4
Cow, c.c. chuck, utility.	15 1/4
Steer, hfr., forehand, all grades.	12 1/4
Cow forehand, all grades.	12 1/4
Steer, heifer brisket, choice.	16 1/4
Steer, heifer brisket, good.	16 1/4
Steer, heifer brisket, commercial.	14 1/4
Steer, heifer brisket, utility.	14 1/4
Cow brisket, good and commercial.	14 1/4
Cow brisket, utility.	14 1/4
Steer, heifer back, choice.	21 1/4
Steer, heifer back, good.	20 1/4
Cow back, good and commercial.	19
Cow back, utility.	15 1/4
Steer, hfr., arm chuck, choice.	19 1/4
Steer, hfr., arm chuck, good.	18 1/4
Cow arm chuck, good and commercial.	17 1/4
Cow arm chuck, utility.	15 1/4
Steer, hfr., short plate, good and choice.	14 1/4
Steer, hfr., short plate, commercial and utility.	13 1/4
Cow short plate, good and commercial.	13 1/4
Cow short plate, utility.	13 1/4

†Quotations on beef items include permitted additions for Zone 5, plus 50¢ per cwt. for local delivery.

#### Veal—Hide on

Choice carcass	30 1/4
Good carcass	19 1/4
Choice saddles	23 1/4

#### \*Beef Products

Brains	7 1/4
Hearts, cap off	15 1/4
Tongues, fresh or frozen	22 1/4
Sweetbreads	23 1/4
Ox-tails, under 1/2 lb.	8 1/4
Tripe, scalded	13 1/4
Tripe, cooked	15 1/4
Livers, unblemished	23 1/4
Kidneys	11 1/4

†Quoted below ceiling.

#### \*Veal Products

Brains	9 1/4
Calf livers, Type A	49 1/4
Sweetbreads, Type A	39 1/4

\*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

#### \*\*Lamb

Choice lambs	26 3/4
Good lambs	23 1/4
Medium lambs	21 1/4
Choice hindquarter	29 1/4
Good hindquarter	21 1/4
Choice fores	21 1/4
Good fores	20 1/4
†Lamb tongues, Type A	14 1/4

#### \*\*Mutton

Choice sheep	12 1/4
Good sheep	11 1/4
Choice saddles	16 1/4
Good saddles	14 1/4
Choice fores	9 1/4
Good fores	8 1/4
Mutton legs, choice.	16 1/4
Mutton loins, choice.	16 1/4

\*Quotations on lamb and mutton are for Zone 5 and include 10¢ for stockinette, plus 25¢ per cwt. for delivery.

#### \*Fresh Pork and Pork Products

Reg. pork loins, under 12 lbs. av.	22 1/4
Picnics	19 1/4 @ 19 1/4
Tenderloins	31 1/4
Skinned shoulders, bone in	21 1/4
Spareribs, under 3 lbs.	15 1/4
Boston butts, 4 to 8 lbs. av.	24 1/4
Porky bacon, 6/8 lb. wrapped	29
Neck bones	13 1/4 @ 4
Pigs' feet, short cut	4
Kidneys	10
Livers, unblemished	12 1/4 @ 13
Brains	11
Ears	6
Snouts, lean out	7 1/4 @ 9
Snouts, lean in	17 1/4 @ 10 1/4
Heads	8 1/4
Chitterlings	8

\*Prices carlot and loose basis.

†Quoted below ceiling.

#### \*WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs. parchment paper	26 1/4
Fancy skinned hams, 14/16 lbs. parchment paper	26 1/4
Picnics, 4/5 lbs. short shank, wrapped	26 1/4
Porky bacon, 6/8 lb. wrapped	29
Standard bacon, 6/8 lb. wrapped	24
No. 1 beef sets, smoked	
Insides, C Grade	40 1/4
Outsides, C Grade	44 1/4
Knuckles, C Grade	42 1/4

\*Quotations on pork items include additional 50¢ per cwt. for Zone 3, minus 25¢ per cwt. for sales in lots under 5,000 lbs.

#### \*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$22.50
Lamb tongue, short cut, 200-lb. bbl.	
Regular tripe, 200-lb. bbl.	28.50
Homecombed tripe, 200-lb. bbl.	31.00
Pocket homecombed tripe, 200-lb. bbl.	34.50

#### \*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$23.50
80-100 pieces	25.50
100-125 pieces	27.50
Clear plate pork, 25-35 pieces	23.00
Brisket pork	26.50
Plate beef, 200 lb. bbl.	32.50
Extra plate beef, 200 lb. bbl.	34.00

\*Quotation on pork items are for less than 5,000 lb. lots and include all permitted additions, except boxing and local delivery.

#### SAUSAGE MATERIALS

Carlot basis, Chicago zone, loose basis.	
Regular pork trimmings	116 1/4 @ 17 1/4
Special lean pork trimmings 85%	27 1/4
Extra lean pork trimmings 95%	29 1/4
Pork cheek meat	117 1/4 @ 18
Pork hearts	111 1/4 @ 12
Pork livers, unblemished	115 1/4 @ 13
Boneless bull meat	115 1/4 @ 17
Boneless chucks	17
Shank meat	16 1/4
Beef trimmings	16 1/4
Dressed canners	12 1/4
Dressed cutter cows	12 1/4
Dressed bologna bulls	13 1/4
Tongues, canner, fresh or frozen	16 1/4

†Quoted below ceiling.

#### DRY SAUSAGE

Cervelat, choice, in hog bungs.	58
Thuringer	61
Farmer	41
Holsteiner	41
B. C. salami, choice	54
Milano, salami, choice, in hog bungs.	unquoted
B. C. salami, new condition	82
Frisees, choice, in hog bungs	unquoted
Genoa style salami, choice	63
Pepperoni	50 1/4
Mortadella, new condition	28
Cappicola (cooked)	45
Prosciutto hams	86 1/4

#### †DOMESTIC SAUSAGE

(Quotations cover Type 2)

Pork sausage, hog casings	25 1/4
Pork sausage, bulk	25 1/4
Frankfurters, in sheep casings	25 1/4
Frankfurters, in hog casings	25 1/4
Bologna, natural casings	25 1/4
Bologna, in artificial casings	25 1/4
Liver sausage, fresh, in beef casings	21 1/4
Liver sausage, fresh, in hog bungs	21 1/4
Smoked liver sausage in hog bungs	21 1/4
Head cheese	24 1/4
New England, natural casings	21 1/4
Minced luncheon, natural casings	25 1/4
Tongue and blood	20
Blood sausage	20
Souse	21
Polish sausage	20

\*Prices based on zone 5, plus \$1.50 per cwt for sales to retailers and purveyors of meals where no local delivery is made. Prices include boxing or packaging costs.

#### CURING MATERIALS

Nitrite of soda (Chgo. w'ho stock):	Cwt.
In 425-lb. bbls., delivered	8 1/4
Salt peter, less than ton lots, f.o.b. N. Y.:	
Dbl. refined granulated	12 1/4
Small crystals	12 1/4
Medium crystals	12 1/4
Large crystals	12 1/4
Pure rfd. gran. nitrate of soda	14 1/4
Pure rfd. powdered nitrate of soda	unquoted
Salt, per ton, in minimum car of 80,000 lbs.	
only f.o.b. Chicago, per ton:	
Granulated, kiln dried	9 1/4
Medium, kiln dried	22 1/4
Rock, bulk, 40 ton cars	8 1/4
Sugar—	
raw, 96 basis, f.o.b. New Orleans	1 1/4
Standard refined (2%)	5 1/4
Packers' curing sugar, 250 lb. bags	
f.o.b. Reserve, La., less 2%	1 1/4
Dextrose, in car lots, per cwt. (cotton)	4 1/4
in paper bags	4 1/4

#### SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in., 180 pack	16 @ 29
Domestic rounds, over 1 3/4 in., 140 pack	31
Export rounds, wide, over 1 3/4 in.	40 @ 42
Export rounds, medium, 1 1/2 to 1 3/4 in.	28 @ 24
under	
No. 1 weasands	.06 @ .06
No. 2 weasands	.06 @ .06
No. 1 bungs	.16 @ .16
No. 2 bungs	.10 @ .12
Middles sewing, 1 1/2 @ 2 1/2 in.	40 @ .80
Middles, select, wide, 2 @ 2 1/2 in.	.50 @ .80
Middles, select, extra, 2 1/2 @ 2 1/2 in.	.80 @ .85
Middles, select, 2 1/2 @ 2 1/2 in.	.80 @ .85
up	1.10 @ 1.25
Dried or salted bladders, per piece:	
12-15 in. wide, flat	.06 @ .06
10-12 in. wide, flat	.02 @ .02
8-10 in. wide, flat	.02 @ .02
6-8 in. wide, flat	.02 @ .02

#### Hog casings:

Extra narrow, 20 mm. & dn.	2.00 @ 2.15
Narrow mediums, 20 @ 32 mm.	2.20 @ 2.40
Medium, 32 @ 35 mm.	2.05 @ 2.25
English, medium, 35 @ 38 mm.	1.75 @ 1.95
Wide, 38 @ 45 mm.	1.60 @ 1.70
Extra wide, 45 mm.	1.50 @ 1.60
Export bungs	.22 @ .20
Large prime bungs	.17 @ .18
Medium prime bungs	.15 @ .16
Small prime bungs	.06 @ .06
Middle, per set	.20 @ .21

#### SPICES

(Basis Chicago, original bbls., bags or bins.)	
Whole Ground	
Allspice, prime	50
Resifted	31
Chili pepper	41
Powder	41
Cloves Amboy	40
Zanibar	25
Ginger, Jamaica, unbleached	33
Mace, Fancy Banda	1.08
East Indies	95
East & West Indies Blend	95
Mustard, French	22
No. 1	22
Nutmeg, fancy Banda	67
East Indies	58
East & West Indies Blend	58
Paprika, Spanish	13
Pepper, Cayenne	12
Red No. 1	14
Black Malabar	11
Black Lampung	8 1/4
Pepper, white Singapore	15 1/4
Monk	16
Packers	15

\*Nominal quotations.

#### SEEDS AND HERBS

	Whole	Ground for Saus.
Caraway seed	88	23 1/4
Cominos seed	18 1/4	20
Coriander Morocco black	19	17 1/4
Coriander Morocco natural No. 1	15 1/4	
Mustard seed, fancy yellow	25	
American	12	
Marjoram, Chilean	61	27
Oregano	19	

# MARKET PRICES

## New York

# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### DRESSED BEEF CARCASSES

#### City Dressed

Steer, heifer, choice	22
Steer, heifer, good	21
Steer, heifer, commercial	19
Steer, heifer, utility	17
Cow, good and commercial	19

The above quotations do not include charges for hooking but do include 50c per cwt. for local delivery.

### KOSHER BEEF CUTS

Steer, heifer, triangle, choice	21 1/4
Steer, heifer, triangle, good	20 1/4
Steer, heifer, triangle, commercial	19 1/4
Steer, heifer, triangle, utility	17 1/4
Steer, hfr., reg. chuck, choice	24
Steer, hfr., reg. chuck, good	22 1/4
Steer, hfr., reg. chuck, commercial	21 1/4
Steer, hfr., reg. chuck, utility	18 1/4

Above quotations include permitted additions for zone 9, plus \$1.50 per cwt. for hooking plus 50c per cwt. for local delivery.

Steer, heifer, rib, choice	23 1/4
Steer, heifer, rib, good	22 1/4
Steer, heifer, rib, commercial	22 1/4
Steer, heifer, rib, utility	20
Steer, heifer, loin, choice	31
Steer, hfr., loin, good	29 1/4
Steer, hfr., loin, commercial	24 1/4
Steer, hfr., loin, utility	21 1/4

Above prices are for zone 9, plus 50c per cwt. for delivery. Additions for kosher cuts, where permitted, are not included in prices.

### \*FRESH PORK CUTS

Pork loins, fresh, 12 lbs. down	23 1/4
Shoulders, regular	20 1/4
Butts, regular, 4/8 lbs.	24 1/4
Hams, regular, under 14 lbs.	23 1/4
Hams, skinned, fresh, under 14 lbs.	23 1/4
Picnics, fresh, bone in	19 1/4
Pork trimmings, extra lean	31 1/4
Pork trimmings, regular	19 1/4
Spareribs, medium	13 1/4

Pork loins, fresh, 10/12 lbs.	20 1/4
Shoulders, regular	21 1/4
Butts, looseless, C. T.	21 1/4
Hams, regular, under 14 lbs.	24
Hams, skinned, under 14 lbs.	24
Picnics, bone in	19 1/4
Pork trimmings, extra lean	31 1/4
Pork trimmings, regular	19 1/4
Spareribs, medium	19
Best butts, 4/8 lbs.	27 1/4

### \*COOKED HAMS

Cooked hams, skin on, fatted, 8 lbs. down	44
Cooked hams, skinless, fatted, 8 lbs. down	47 1/4

### \*SMOKED MEATS

Regular hams, under 14 lbs.	28
Regular hams, 14/18 lbs.	27 1/4
Regular hams, over 18 lbs.	26 1/4
Skinned hams, under 14 lbs.	30 1/4
Skinned hams, 14/18 lbs.	30
Skinned hams, over 18 lbs.	29
Picnics, bone in	20 1/4
Neck, western, 8/12 lbs.	25 1/4
Neck, city, 8/12 lbs.	25
Neck tongue, light	31
Neck tongue, heavy	31

\*Quotations on pork items are for less than 100 lb. lots and include all permitted additions except boxing and local delivery.

### DRESSED HOGS

Hogs, good and choice, head on, leaf fat in	
March 15, under 80 lbs.	\$16.50
81 to 90 lbs.	17.63
91 to 100 lbs.	18.75
101 to 110 lbs.	18.60
111 to 120 lbs.	18.64
121 to 130 lbs.	18.58
131 to 140 lbs.	18.52

### \*\*\*DRESSED VEAL

#### Hide off

Choice, 50@275 lbs.	22 1/4
Good, 50@275 lbs.	21 1/4
Common, 50@275 lbs.	19 1/4
Utility, 50@275 lbs.	17 1/4

\*Quotations are for zone 9 and include 50c for delivery. An additional 1/4c per cwt. permitted if wrapped in stockinette.

### \*\*\*DRESSED SHEEP AND LAMBS

Lamb, choice	26 1/4
Lamb, good	25 1/4
Lamb, commercial	23
Lamb, utility	19 1/4
Lamb, comm.	12 1/4

\*Quotations are for zone 9, plus 50c for hooking.

### CASH PRICES

CARLOT TRADING LOOSE, BASIS, F.O.B.  
CHICAGO OR CHICAGO BASIS

THURSDAY, MARCH 16, 1944

#### REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	21 1/4	21 1/4
10-12	21 1/4	21 1/4
12-14	21 1/4	21 1/4
14-16	20 1/4	20 1/4

#### BOILING HAMS

	Fresh or Frozen	S.P.
16-18	20 1/4	20 1/4
18-20	19 1/4	19 1/4
20-22	19 1/4	19 1/4

#### SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	23 1/4	23 1/4
12-14	22 1/4	22 1/4
14-16	22 1/4	22 1/4
16-18	22 1/4	22 1/4
18-20	21 1/4	21 1/4
20-22	21 1/4	21 1/4
22-24	21 1/4	21 1/4
24-26	21 1/4	21 1/4
26-28	21 1/4	21 1/4
28-30	21 1/4	21 1/4
30-32	21 1/4	21 1/4

#### PICNICS

	Fresh or Frozen	S.P.
4-6	19 1/4	19 1/4
6-8	19 1/4	19 1/4
8-10	19 1/4	19 1/4
10-12	19 1/4	19 1/4
12-14	19 1/4	19 1/4

Short shank 1/4c over.

#### BELLIES

(Square Cut Seedless)

	Fresh or Frozen	Cured
6-8	17 1/4	18 1/4
8-10	16 1/4	17 1/4
10-12	16 1/4	17 1/4
12-14	15 1/4	16 1/4
14-16	15 1/4	16 1/4
16-18	14 1/4	15 1/4

#### D. S. BELLIES

	Clear	Rib
18-20	14 1/4	14 1/4
20-22	14 1/4	14 1/4
22-24	14 1/4	14 1/4
24-26	14 1/4	14 1/4
26-28	14 1/4	14 1/4
28-30	14 1/4	14 1/4
30-32	14 1/4	14 1/4

#### GREEN AMERICAN BELLIES

16-20	13 1/4
20-25	13 1/4
25 and up	13 1/4

#### FAT BACKS

	Green or Frozen	Cured
6-8	10 1/4	10 1/4
8-10	10 1/4	10 1/4
10-12	10 1/4	10 1/4
12-14	10 1/4	10 1/4
14-16	10 1/4	10 1/4
16-18	11 1/4	11 1/4
18-20	11 1/4	11 1/4
20-25	11 1/4	11 1/4

#### OTHER D. S. MEATS

	Fresh or Frozen	Cured
Regular plates	10 1/4	11
Clear plate	9 1/4	10
7-Jowl butts	9-9 1/4	9 1/4-10
Square jowls	11	12

†Quoted below ceiling.

#### \*FANCY MEATS

Tongues, Type A	23 1/4
Sweetbreads, beef, Type A	24 1/4
Sweetbreads, veal, Type A	41 1/4
Beef kidneys	12 1/4
Lamb fries, per lb.	20 1/4
Livers, beef, Type A	24 1/4
Ortals, under 1/4 lb.	9 1/4

\*Prices carlot and loose basis for zone 9. For lots under 500 lbs. add \$0.825.

#### BUTCHERS' FAT

Shop fat	\$3.25 per cwt.
Breast fat	4.25 per cwt.
Edible suet	5.00 per cwt.
Inedible suet	4.75 per cwt.

### FUTURE PRICES

SATURDAY, MARCH 11, 1944

THROUGH FRIDAY, MARCH 17, 1944

LARD	Close
Mar.	No bids or offerings.
Apr.	13.30b
May	13.00@13.65b
June	13.30b
July	13.30@13.55b
No sales.	
Open interest, one lot.	

### WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade.

	Cash	Loose	Leaf
Saturday, Mar. 11	13.80b	12.80b	12.75b
Monday, Mar. 13	13.80b	12.80b	12.75b
Tuesday, Mar. 14	13.80b	12.80b	12.75b
Wednesday, Mar. 15	13.80b	12.80b	12.75b
Thursday, Mar. 16	13.80b	12.80b	12.75b
Friday, Mar. 17	13.80b	12.80b	12.75b

### Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chicago C. L.	14.55
Kettle rend., tierces, f.o.b. Chicago C. L.	15.05
Leaf, kettle rend., tierces, f.o.b. Chicago C. L.	15.05
Neutral, tierces, f.o.b. Chicago C. L.	15.55
Shortening, tierces, c.a.f.	16.50

### EASTERN FERTILIZER MARKETS

New York, March 15, 1944

Trading was dull the past week with few sales reported of tankage, blood and cracklings. There was practically no trading reported in South American materials due to the high prices being asked. Fertilizer manufacturers report a severe shortage of labor which is slowing down production. The demand for materials from the feed trade is not as urgent as it was several weeks ago.

### MARGARINE PRODUCTION

Margarine produced in January, 1944, according to report of U. S. Treasury Department:

	Jan., 1944	Jan., 1943
	lbs.	lbs.
Production of uncolored margarine	48,905,430	54,608,081
Production of colored margarine	11,425,489	7,375,809
Total	55,233,860	61,983,890
Uncolored margarine withdrawn tax paid	43,728,744	53,091,001
Colored margarine withdrawn tax paid	1,040,096	219,570
Total	44,768,830	53,310,661

### JANUARY MARGARINE TAX

Taxes paid on oleomargarine during January 1944 and 1943, as reported by the Bureau of Internal Revenue:

	Jan. 1944	Jan. 1943
Excise taxes (including special taxes)	\$257,941.73	\$204,007.24

Quantity of product on which tax was paid during January, 1944, and 1943:

	Jan. 1944	Jan. 1943
	lbs.	lbs.
Oleomargarine, colored	1,138,839	204,600
Oleomargarine, uncolored	45,120,000	56,588,000



# BY-PRODUCTS—FATS—OILS

## TALLOW AND GREASES

**TALLOW AND GREASES.**—The reduction in slaughter during the past two weeks was reflected in the tallow and grease market this week in considerably lighter offerings of product. Some fancy tallow moved at 8½c and a moderate amount of white grease at the same figure. A few sales were also made in prime and special tallow.

In the 12-month period beginning with October, 1943, total production of inedible tallow and greases may reach or exceed 1,750,000,000 lbs. compared with an output of about 1,620,000,000 lbs. a year earlier, the Bureau of Agricultural Economics reports. On the basis of the large number of hogs from the 1943 crop yet to be slaughtered and the expectation that they will be fed to a heavy average weight, grease production is expected to continue above a year earlier through September, 1944. The recently intensified campaign to salvage waste fats will contribute toward a high level of grease production, while tallow production also may increase in 1944.

**STEARINE.**—A very limited amount of trading is reported in this market. Demand far exceeds offerings and prices are quoted at full ceiling level of 10.61c.

**NEATSFOOT OIL.**—There is little news in this market because of the lack of supplies. A good volume of product could be moved if offered.

**OLEO OIL.**—Trading limited by lack of offerings, with demand broad and market quoted firm. Extra oleo oil, in tierces, is quoted at 13.04c and prime oleo oil, in tierces, at 12.75c, both ceiling quotations.

**GREASE OIL.**—This market is firm but quiet due to lack of offerings. Quotations are: No. 1, 14½; prime burning, 15½c; prime edible, 15c; special No. 1, 13½c; acidless tallow oil, 13½c.

## VEGETABLE OILS

Only a moderate amount of business was reported in vegetable oils this week. Product is offered in a limited way and anything is salable when offered, with full ceiling quotations ruling. The WFA has authorized a continuance through June 30, 1944, of the suspension of restrictions on delivery of crude cottonseed, peanut, soybean and corn oils to refiners for refining. Authorizations for delivery of crude oil to users, other than refiners, still must be obtained from the WFA's Office of Distribution. Regulations, under FDO 29, with reference to use of the four oils, or the shipment of refined oil by refiners to other refiners and margarine and shortening manufacturers, remain the same.

**SOYBEAN OIL.**—Inquiry is active from all interests, but not a great deal of product is offered at present. It is reported that crushers are now processing only a moderate volume of beans. Refined, unbleached and undeodorized is quoted at 12.59c f.o.b. Decatur, and crude in tank cars is 11½c f.o.b. Decatur.

**OLIVE OIL.**—There have been no developments in the efforts of olive oil handlers to obtain supplies from foreign sources, and the situation remains in an undecided state.

**PEANUT OIL.**—Light offerings of crude peanut oil were readily absorbed again this week. Crude is quoted at the ceiling of 13c in the Southeast.

**COTTONSEED OIL.**—This market continues firm with trading almost featureless due to lack of offerings.

Quotations on Friday were: Area A, 13.125; Area B, 13.40; Area C, 12.875; Area D, 12.75; Area E, 12.625, and Area F, 12.50. (See page 25 of September 18, 1943, issue for explanation of area designations as used in THE NATIONAL PROVISIONER.)

## BY-PRODUCTS MARKETS

### Blood

Unground, loose .....	Unit Ammonia
	\$1.50

### Digester Feed Tankage Materials

Unground, per unit ammonia .....	\$1.50
Liquid, stick, tank cars .....	\$1.75

### Packhouse Feeds

65% digester tankage, bulk .....	\$7.50
60% digester tankage, bulk .....	7.00
55% digester tankage, bulk .....	6.50
50% digester tankage, bulk .....	6.00
45% digester tankage, bulk .....	5.50
50% meat and bone meal scraps, bulk .....	7.00
1/2 Bloodmeal .....	8.40
Special steam bone-meal .....	50.00

†Based on 15 units of ammonia.

### Bone Meal (Fertilizer Grades)

Steam, ground, 3 & 50 .....	Per ton
Steam, ground, 2 & 25 .....	35.00
	\$5.00

### Fertilizer Materials

High grade tankage, ground	Per ton
10@11% ammonia .....	\$ 3.85
Bone tankage, unground, per ton .....	30.00
Hoof meal .....	4.25

### Dry Rendered Tankage

Hard pressed and expeller unground	Per unit
45 to 75% protein .....	\$1.25

### Gelatine and Glue Stocks

Calf trimmings (limed) .....	Per cwt.
Hide trimmings (limed) .....	30
Sinews and pizzles (green, salted) .....	1.00

Cattle jaws, skulls and knuckles .....	Per ton
Pig skin scraps and trim, per lb. ....	74 @ 74

\*Denotes ceiling price, f.o.b. shipping point.

### Bones and Hoofs

Round shins, heavy .....	\$70.00
light .....	70.00
Flat shins, heavy .....	65.00
light .....	65.00
Blades, buttocks, shoulders & thighs ..	62.50
Hoofs, white .....	55.00
Hoofs, house run, assorted .....	45.00
Junk bones .....	150.00

‡Delivered Chicago.

### Animal Hair

Winter coll. dried, per ton .....	\$ 60.00
Summer coll. dried, per ton .....	35.00
Winter processed, lb. ....	seamial
Winter processed, gray, lb. ....	2
Cattle switches .....	4 @ 44

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# HIDES AND SKINS

Domestic hide markets dormant, awaiting release of new buying permits Mar. 27—South American market active at new adjusted price basis.

## Chicago

**HIDES.**—Domestic hide markets were devoid of any action this week. The last buying permits for Feb. hides expired on Mar. 11, but the permits were well filled before the expiration date. New buying permits, covering March hides, are expected to be released on March 27, with the probability of quick action thereafter.

The larger outside packers were well sold up to the end of Feb. but there were quite a few small lots of outside small packer hides reported still unsold after permits were filled. Upper leather tanners have had some difficulty in disposing of the 60 lb. and up hides out of their purchases during the past two months, so they were inclined to shop around to find lighter average stock, if possible. Most lots have been running to fairly heavy average. A good many tanners are working at full capacity of their current labor supply but there are a few tanners in position to purchase more hides if interim permits were issued; but there seems to be very little hope of any special permits before the next trading period.

The final estimate of shoe production during January was 37,103,538 pairs, a decrease of 3 percent as compared with December total of 38,242,572, and also a decrease of 1.1 percent from the 37,504,234 pairs made during January 1943. Slaughter figures for week ending March 11 showed a further tapering off, with total federal inspected slaughter at 31 centers reported at 174,198 head, as against 184,537 for previous week, but is well over the total of 156,937 reported for same week a year ago. It was indicated this week that the government may soon increase the subsidy on beef cattle by 30 cents per cwt., with the idea of pulling cattle in off the range and boosting slaughter figures.

Western ranges are said to be overcrowded and the WFA wants two to three million extra head of cattle marketed during the next four months, to lessen the damage from possible drought and also avert any market glut during the Fall.

The Pacific Coast market was pretty well cleaned up to the end of Feb. during the activity last week, with all trading at their ceiling of 13½¢, flat, for steers and cows, and 10¢ for bulls, f.o.b. shipping points.

In the country hide market, buyers found supplies of hides somewhat in excess of the last trading permits, but all activity was on the basis of all-weights at the maximum of 15¢ flat, trimmed, or 14¢ flat, untrimmed, f.o.b. shipping points. As country slaughter will be tapering off sharply with the warmer weather within the next few weeks, there is no apparent disposition on the part of holders of country hides to do other than carry them along until the kill has dropped below the demand.

## FOREIGN WET SALTED HIDES.

Trading was resumed in the South American market toward the latter part of last week, under the new price schedule set up by the FEA. Buyers in the States took 2,000 Rosa Fe northern heavy steers, 2,500 LaBlanca and 2,500 LaPlata light steers, 3,000 Nacional steers, 2,000 Nacional extremes, 2,000 Nacional light steers, and 2,000 Nacional light cows; later, 4,000 LaBlanca and 1,000 other heavy steers sold in the same direction. England bought 2,700 Sansinena and 2,500 Smithfield light standard steers. There was further action at early mid-week, involving 2,500 Corpn. Sansinena and 1,100 Smithfield steers, 2,000 Nacional standard steers, and 500 light steers, coming to the States; England bought 2,250 Nacional and 2,750 Montevideo steers, 1,000 sound and 3,000 reject Montevideo cows, and 500 Montevideo reject extremes.

**CALFSKINS.**—All packers cleared their Feb. calf and kipskins previous week, while city collectors disposed of

their holdings a week earlier, with all trading at full ceiling prices. Practically all of the trading, except a few heavy untrimmed kips, was done on the basis of New York selection, trim and prices, as reported last week.

**SHEEPSKINS.**—Shearing is under way in the Southwest but production of packer shearlings is still light; demand, however, is limited and the market appears to be going through the usual cooling off period before the opening of the season. Current quotations of around \$1.60 for No. 1's, \$1.20 for No. 2's and 75¢ for No. 3's are more or less nominal; there is no pressure to sell and while some smaller buyers would probably take small lots around these figures, the larger buyers show no great interest and express lower ideas. The demand for leather of any kind keeps pickled skins active and well sold up at full individual ceiling prices by grades; market is usually quoted \$7.75 @8.00 per doz. packer sheep, with cockly winter lambs averaging 35¢@50¢ less. Some open trading is awaited to clarify the market on packer wool pelts. On recent sales by large independent mid-west packers, prices ranging \$3.80 @3.90 per cwt. live-weight basis are credited as having been paid for March pelts; confirmation is lacking but it is indicated in one quarter that an unsuccessful bidder had bid \$3.85 on one lot. Outside small packer pelts are selling in a wide range, depending upon dating and quality; some very choice pelts of current take-off were reported at \$2.75 each, with others quoted \$2.35@2.50 each for earlier take-off pelts.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended March 11, 1944, were 6,831,000 lbs.; previous week, 5,958,000 lbs.; same week last year 6,128,000 lbs.; Jan. 1 to date, 63,411,000 lbs.; corresponding period a year earlier, 63,676,000 lbs.

Shipments of hides from Chicago for week ended March 11, 1944, were 3,692,000 lb.; previous week, 5,281,000 lbs.; same week last year, 4,425,000 lbs.; Jan. 1 to date 43,081,000 lbs.; corresponding period in 1943, 46,327,000 lbs.

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## CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago:

PACKER HIDES			
	Week ended Mar. 17, '44	Prev. week	Cor. week, 1943
Hvy. nat. str.	@15 1/4	@15 1/4	@15 1/4
Hvy. Tex. str.	@14 1/4	@14 1/4	@14 1/4
Hvy. butt			
brnd'd str.	@14 1/4	@14 1/4	@14 1/4
Hvy. Col. str.	@14	@14	@14
Ex-light Tex.			
str.	@15	@15	@15
Brnd'd cows	@14 1/4	@14 1/4	@14 1/4
Hvy. nat. cows	@15 1/4	@15 1/4	@15 1/4
Lt. nat. cows	@15 1/4	@15 1/4	@15 1/4
Nat. bulls	@12	@12	@12
Brnd'd bulls	@11	@11	@11
Califskins	23 1/4 @27	23 1/4 @27	23 1/4 @27
Kips, nat.	@20	@20	@20
Kips, brnd'd	@17 1/4	@17 1/4	@17 1/4
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hrls.	@55	@55	@55

### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	@15	@15
Branded all-wts.	@14	@14	@14
Nat. bulls	@11 1/4	@11 1/4	@11 1/4
Brnd'd bulls	@10 1/4	@10 1/4	@10 1/4
Califskins	20 1/4 @23	20 1/4 @23	20 1/4 @23
Kips	@18	@18	@18
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hrls.	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

### COUNTRY HIDES

Hvy. steers	@15	@15	@14
Hvy. cows	@15	@15	@14
Buffs	@15	@15	@15
Extremes	@15	@15	@15
Bulls	@11 1/4	@11 1/4	@10 1/4
Califskins	18 @18	18 @18	18 @18
Kipskins	@16	@16	@16
Horsehides	6.50 @8.00	6.50 @8.00	6.50 @7.75

All country hides and skins quoted on flat basis.

### SHEEPSKINS

Pkr. shearings	@1.00	@1.00	@2.15
Dry pelts	25 1/2 @26	26 @26 1/2	27 @28

## PRICING OVERSEAS MEATS

Maximum prices for both overseas hams and bacon sold to the U. S. Army, but not packed in salt, should be determined by deducting the cost of packing in salt (25c per cwt.) from the maximum prices specified in RMPR 148 for such products conforming to specifications, according to an OPA ruling in Order 46, made in answer to a petition by Swift & Company. A similar ruling was made some time ago with regard to overseas hams in answer to a petition by Cudahy Bros. Co.

Invest in Victory! Buy United States War Bonds and Stamps.

# WEEK'S CLOSING MARKETS

## FDA Purchases and Announcements

**PURCHASES.**—Purchases by the FSCC during the week ended March 4 included 10,527,000 lbs. cured pork; 4,389,100 lbs. frozen pork; 11,340,032 lbs. canned pork; 841,700 lbs. frozen pork loins; 821,500 lbs. frozen pork livers; 117,000 lbs. frozen pork hearts; 3,086,200 lbs. frozen packer sides; 42,451,200 lbs. lard; 948,000 lbs. refined lard, and 75,193 bundles, 100-yards each, hog casings.

Purchases for February 28 and 29 included 1,139,100 lbs. frozen beef; 828,900 lbs. frozen veal; 723,056 lbs. frozen lamb and 90,000 lbs. barreled beef.

Purchases by the FSCC for March 3 and 4 included 141,000 lbs. frozen beef; 106,000 lbs. frozen beef hearts; 173,500 lbs. frozen veal; 302,436 lbs. frozen mutton; 368,862 lbs. frozen lamb; 90,000 lbs. frozen pork livers; 345,000 lbs. lard; 832,000 lbs. packer hog sides; 1,590,000 lbs. canned pork; 685,000 lbs. frozen pork, and 8,865,880 lbs. cured pork.

**SPECIAL NOTICE.**—Some packers are not complying with the instructions of Section 4, page 3, of Amendment 6 to Schedule FSCC-10 (revised February 8, 1943), which pertains to delays in delivery of product because of unforeseeable causes. The section states that the FSCC will grant extensions in time for completing delivery when submitted facts justify such an extension. In order to avoid complications in receiving payment for vouchers, it is necessary that the procedure outlined be strictly adhered to by all packers. If this is not done, FSCC may find it necessary to cancel the contracts involved. On account of the unusual shipping conditions at present, FSCC has found it impossible in many instances to order product shipped by packers which was ready within the delivery period speci-

## FRIDAY'S CLOSING Provisions

Inquiry was active for most offerings of fresh pork. Demand was good for light green and S.P. hams, but offerings of all pork items were very limited. Hog prices were firm again and highest since early last winter.

### Cottonseed Oil

Quotations on New York bleachable cottonseed oil, Friday's close, were: March 14.00; May 14.00; July 14.00.

fied in the contract. Until further notice, the fiscal division is willing to pass vouchers for payment of product shipped in accordance with the "Notice to Deliver," even though the dates specified in that notice are subsequent to the delivery period specified in the contract.

**NOTICE.**—In a notice to meat packers, the FSCC calls attention to Special Notice to Meat Packers, page 2, dated March 4, 1944, items 18 and 19 which read: 18-S.F., B.S., 60-lb. capacity (frozen meats). 19-Cor., B.S., 60-lb. capacity (frozen meats). These items are hereby changed to read: 18-S.F., B.S., V-3, 60-lb. capacity (frozen meats). 19-Cor., B.S., V-3, 60-lb. capacity (frozen meats). Note: No. 1 N.W., Type C-1, 56-lb. maximum, shall be used for lard only. No. 2 N.W., Type C-1, 60-lb. capacity, shall be used for frozen, salted, and canned meats, and not be used for lard.

## N. P. INDEX NOW AVAILABLE

The alphabetical index to Volume 100 of THE NATIONAL PROVISIONER, covering all principal feature articles, news items and other material appearing in the magazine from July 3, 1943, to December 25, 1943, inclusive, has been printed and is available to Provisioner subscribers without charge.

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The delicious, aromatic fragrance imparted by NEVERFAIL 3-Day Ham Cure produces hams that are out of the ordinary... hams that readily command the highest prices you are permitted to ask. At the same time, NEVERFAIL 3-Day Ham Cure actually reduces your cost of production. Write us!

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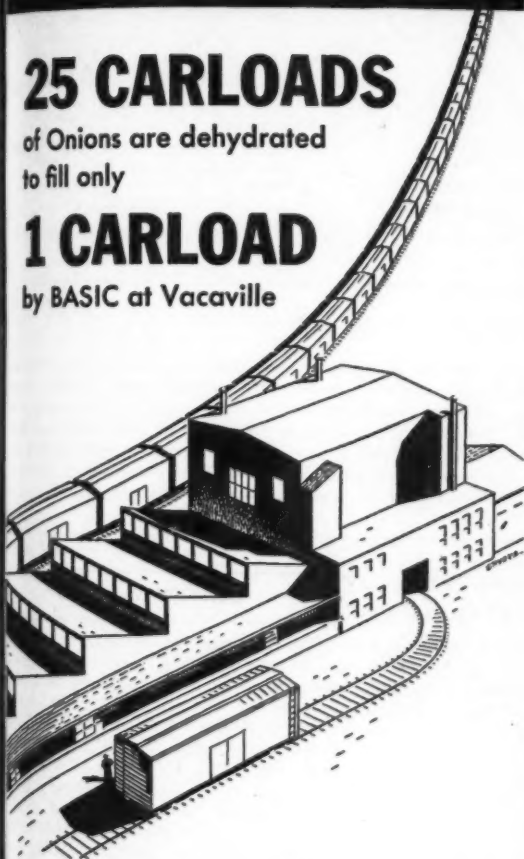


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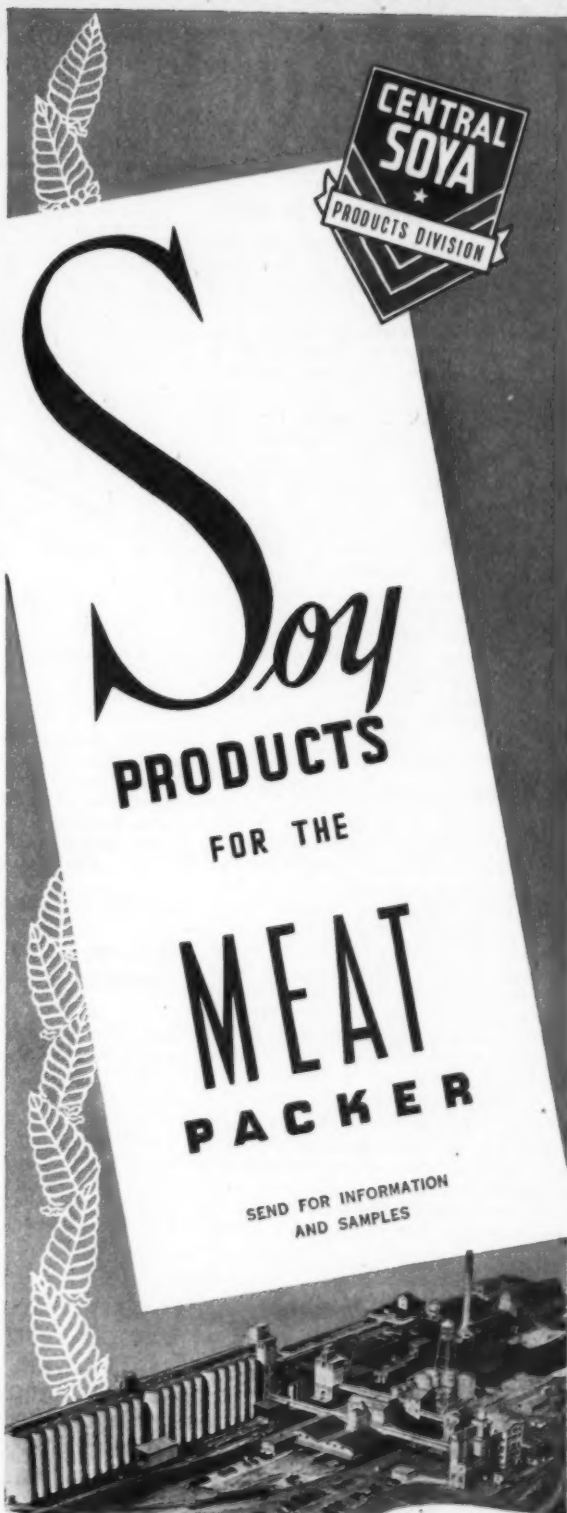
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# LIVESTOCK MARKETS *Weekly Review*

## CANADIAN EXPORTS IN 1943

Canada's exports of livestock and livestock products to the U. S. decreased in value from \$17,200,000 in 1939 to \$10,800,000 in 1943, but her shipments to the United Kingdom increased from \$47,000,000 in 1939 to \$154,000,000 in 1943, Agriculture Minister Gardiner said this week.

Gardiner stated that since the outbreak of war Canada has been the United Kingdom's chief supplier of wheat, flour, bacon and ham, and a "very important" supplier of cheese, milk and eggs. Canada is also supplying frozen beef and lamb to Britain.

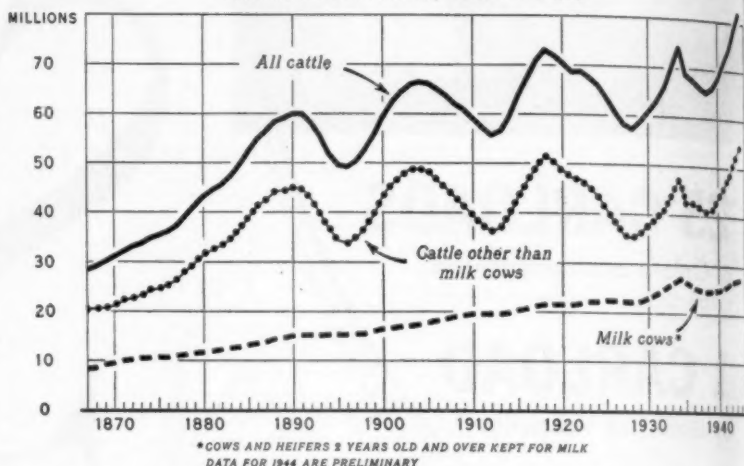
Prior to the outbreak of war, the U. S. was Canada's principal market for live cattle. Marketing of Canadian livestock products annually into the U. S. increased from \$9,800,000 in 1935 to \$17,200,000 in 1939. During the same period, exports to Britain increased from \$30,600,000 to \$47,000,000.

## EARLY LAMB OUTLOOK

The number of early lambs in the principal producing states will be about 6 per cent smaller this year than last, and the smallest number in at least eight years, the Department of Agriculture reported. This reduction is a result of the smaller number of breeding ewes in these states, since the number of early lambs saved per 100 ewes was larger this year than last. Marketings of early lambs before July 1 will be considerably smaller than last year, but the decrease may be largely offset by a larger movement of grass fat yearling lambs and wethers from Texas.

Weather and feed conditions in the early lambing areas of the Pacific Coast and adjoining states to March 1 were more favorable for the early lamb crop this year than last in all states except California.

ALL CATTLE: NUMBER ON FARMS JANUARY 1, UNITED STATES, 1867-1944



Despite large marketings of cattle for slaughter during 1943, the total number of cattle and calves on farms and ranches at the beginning of 1944 was about 3 million head greater than a year earlier. Milk cow numbers were at a new high, and the number of cattle other than milk cows was larger than the previous record in 1918. Increased beef cattle slaughter could continue for the next four or five years without endangering the cattle population, states the Department of Agriculture. This reduction in numbers would leave cattle growers in a sound position at the end of that period.

## WFA EXTENDS PERMIT-FREE HOG SLAUGHTER BY FARMERS

The War Food Administration this week extended indefinitely the period in which farmers can slaughter hogs and deliver pork to others without a permit or license. WFA restrictions on farm slaughter of hogs and delivery of pork were first suspended for three months from November 17, 1943 to February 17, 1944. This period was later extended to March 17. Amendment 12 to FDO 75 places no termination date on the suspension.

## HOG-CORN RATIO

The hog-corn price ratio at Chicago in February, 1944, based on barrows and gilts was 11.8, compared with 11.6 in January, 1944 and 15.8 in February, 1943. Average price received for hogs in February, 1944, was \$13.64 compared with \$13.51 in January and \$15.38 in February, 1943. During February, 1944, No. 3 yellow corn was quoted at the ceiling of 114.6 cents per bushel. In January, 1944, the price was 114.2c and in February, 1943, the price was 97.0c.

## KEEP ON BUYING K-M

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West Fargo, N.D. Billings, Mont.

# PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, March 11, 1944, as reported to The National Provisioner:

## CHICAGO

Armour and Company, 6,547 hogs; Swift & Company, 6,560 hogs; Wilson & Co., 5,078 hogs; Cudahy Pkg. Co., Inc., 2,814 hogs; Agar Packing Co., 6,539 hogs; Shippers, 11,598 hogs; Others, 85,443 hogs.

Total: 23,904 cattle; 3,471 calves; 74,996 hogs; 12,682 sheep.

## KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,360	569	8,517	5,492
Cudahy Pkg. Co.	2,441	517	4,223	3,597
Swift & Company	2,032	529	8,686	4,743
Wilson & Co.	2,907	507	5,067	2,802
Campbell Soup Co.	1,796	7	2,461	1,622
Others	4,497	7	2,461	1,622
Total	17,023	2,210	28,951	18,316

## OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	6,780	17,239	12,827	
Cudahy Pkg. Co.	4,481	13,897	8,173	
Swift & Company	4,270	18,766	8,746	
Wilson & Co.	3,463	7,907	2,226	
Others	13,103			
Total	22,449	58,811	31,972	

Cattle and calves: Eagle Pkg. Co., 12; Grt. Omaha Pkg. Co., 56; Geo. Hoffman, 71; Kroger Pkg. Co., 1,284; Rothschild & Sons, 281; John Both, 309; So. Omaha Pkg. Co., 712; Nebr. Beef Co., 660.

## EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,922	1,420	18,137	1,897
Swift & Company	1,930	1,802	13,089	1,695
Hester Pkg. Co.	1,240		9,618	103
Hell Pkg. Co.			2,968	
Lucile Pkg. Co.			2,989	
Kry Pkg. Co.			1,554	
Stiefel Pkg. Co.			827	
Shippers	4,760	1,990	23,048	
Others	2,883	103	4,586	350
Total	12,735	5,315	76,575	4,045

## SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	4,260	120	23,530	4,224
Armour and Company	4,915	27	37,556	4,725
Swift & Company	3,268	58	16,555	1,715
Shippers	8,488		32,880	43
Others	307	4	49	
Total	21,247	209	100,579	10,707

## ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,663	308	9,518	12,528
Armour and Company	2,783	385	8,357	7,545
Others	1,721	9	5,577	4,557
Total	7,167	702	21,452	24,630

Not including 189 cattle, 21,052 hogs and 394 sheep bought direct.

## OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,602	766	6,215	636
Wilson & Co.	1,224	762	6,435	704
Others	217		795	
Total	3,043	1,528	13,445	1,340

Not including 385 cattle and 7,370 hogs bought direct.

## WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,309	509	11,762	2,047
Dean & Osterberg	118		50	
2nd W. Dodd	91		850	
Shawnee Pkg. Co.	46		32	
Others	3,804		702	2
Total	5,268	509	13,396	2,049

## FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,260	799	5,124	5,436
Swift & Company	1,153	872	5,412	5,990
Others	626	6	409	
Total	3,039	1,677	10,945	11,426

## DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,715	185	5,711	6,221
Swift & Company	1,911	37	9,956	8,287
Cudahy Pkg. Co.	1,075	143	3,444	3,624
Others	2,413	95	2,709	317
Total	7,114	460	21,820	15,449

## CINCINNATI

	Cattle	Calves	Hogs	Sheep
A. W. Gall's Sons	518	825	8,153	78
R. Kahn's Sons Co.	31		377	
Lohrey Packing Co.	15		4,821	
J. Meyer Pkg. Co.	250	121		
J. Schneider	371		4,544	
J. & P. Schroth P. Co.	1,576	749	901	74
Others	164	2,945		
Total	2,793	1,901	21,741	427

Not including 1,631 cattle and 5,733 hogs bought direct.

# LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, March 16, 1944, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

Hogs (soft & oily not quoted): CHICAGO NAT. STR. YDS. OMAHA KANS. CITY ST. PAUL

## BARROWS & GILTS:

### Good and Choice:

120-140 lbs.	.....	\$11.00@13.00	\$10.75@12.00			
140-160 lbs.	.....	12.50@13.75	11.75@13.00	12.50@13.50	11.75@13.25	11.25@12.50
160-180 lbs.	.....	13.25@14.15	12.75@13.00	13.35@13.90	13.00@14.10	12.40@13.50
180-200 lbs.	.....	14.00@14.40	13.75@14.35	13.75@14.00	13.90@14.25	13.50@14.00
200-220 lbs.	.....	14.25@14.40	14.25@14.35	14.00 only	14.15@14.25	14.00 only
220-240 lbs.	.....	14.25@14.40	14.25@14.35	14.00@14.10	14.15@14.25	14.00@14.10
240-270 lbs.	.....	14.30@14.40	14.15@14.35	14.00@14.10	14.15@14.25	14.00 only
270-300 lbs.	.....	14.25@14.40	13.85@14.20	14.00 only	14.15@14.25	14.00 only
300-330 lbs.	.....	14.25@14.35	13.75@14.40	14.00 only	14.15@14.25	14.00 only
330-360 lbs.	.....	14.15@14.30	13.60@13.85	13.90@14.00	13.90@14.15	13.50@14.00

### Medium:

160-220 lbs.	.....	12.00@14.25	11.90@14.10	12.50@13.90	11.50@14.00	12.00@13.70
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## SOWS:

### Good and Choice:

270-300 lbs.	.....	13.90@14.00	13.50@13.65	13.40@13.75	13.45@13.60	13.10 only
300-330 lbs.	.....	13.85@13.90	13.50@13.65	13.35@13.75	13.45@13.60	13.10 only
330-360 lbs.	.....	13.85@13.90	13.50@13.65	13.35@13.75	13.35@13.50	13.10 only
360-400 lbs.	.....	13.85@13.90	13.50@13.65	13.35@13.50	13.35@13.50	13.10 only

### Good:

400-450 lbs.	.....	13.75@13.85	13.50@13.65	13.35@13.50	13.25@13.40	13.10 only
450-550 lbs.	.....	13.60@13.75	13.50@13.65	13.35@13.50	13.25@13.40	13.10 only

### Medium:

250-350 lbs.	.....	11.50@13.25	11.25@13.40	13.00@13.35	13.15@13.50	12.60@12.85
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## Slaughter Cattle, Vealers and Calves:

### STEERS, Choice:

700-900 lbs.	.....	15.75@16.75	15.00@16.00	15.00@16.25	15.00@16.25	15.25@16.25
900-1100 lbs.	.....	16.25@17.00	15.25@16.25	15.25@16.50	15.25@16.40	15.50@16.50
1100-1300 lbs.	.....	16.25@17.00	15.50@16.50	15.50@16.65	15.50@16.40	15.50@16.50
1300-1500 lbs.	.....	16.25@17.00	15.50@16.50	15.50@16.65	15.50@16.40	15.50@16.50

### STEERS, Good:

700-900 lbs.	.....	14.25@15.75	13.75@15.25	13.75@15.25	14.00@15.25	14.00@15.50
900-1100 lbs.	.....	14.25@16.25	14.00@15.50	14.00@15.50	14.00@15.50	14.00@15.50
1100-1300 lbs.	.....	14.50@16.25	14.25@15.50	14.00@15.50	14.25@15.50	14.00@15.50
1300-1500 lbs.	.....	14.50@16.25	14.25@15.50	14.25@15.50	14.25@15.50	14.00@15.50

### STEERS, Medium:

700-1100 lbs.	.....	12.25@14.50	12.00@14.00	12.00@14.00	12.00@14.00	11.50@14.00
1100-1300 lbs.	.....	12.75@14.50	12.00@14.25	12.25@14.00	12.25@14.25	11.50@14.00

### STEERS, Common:

700-1100 lbs.	.....	11.00@12.50	10.00@12.00	10.25@12.00	10.00@12.25	10.50@11.50
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### HEIFERS, Choice:

600-800 lbs.	.....	15.50@16.25	14.50@15.50	14.75@15.50	14.75@15.75	14.75@15.75
800-1000 lbs.	.....	15.75@16.50	14.50@15.50	14.75@15.85	15.00@16.00	14.75@15.75

### HEIFERS, Good:

600-800 lbs.	.....	14.25@15.25	13.50@14.50	13.50@14.75	13.50@15.00	13.25@14.75
800-1000 lbs.	.....	14.50@15.50	13.50@14.50	13.50@14.75	13.75@15.00	13.25@14.75

### HEIFERS, Medium:

500-900 lbs.	.....	11.50@14.50	11.50@13.50	11.25@13.50	11.25@13.75	11.00@13.25
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### HEIFERS, Common:

500-900 lbs.	.....	9.75@11.50	9.75@11.50	9.25@11.25	9.00@11.25	9.75@11.00
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## COWS, All Weights:

Good	.....	12.75@13.50	11.50@12.75	11.50@12.50	11.50@12.50	10.50@12.50
Medium	.....	10.75@12.75	9.75@11.50	10.00@11.50	10.00@11.50	8.75@10.50
Cutter and common	.....	7.50@11.00	7.75@ 9.75	7.50@10.00	7.50@10.00	7.50@ 8.75
Canner	.....	6.50@ 7.50	6.25@ 7.75	6.50@ 7.50	6.00@ 7.50	6.50@ 7.50

## BULLS (Ylgs. Excl.), All Weights:

Beef, good	.....	12.00@12.75	11.50@12.50	11.50@12.25	12.00@13.00	11.00@12.00
Sausage, good	.....	11.25@12.00	10.75@11.50	11.25@11.50	11.00@12.00	10.75@11.75
Sausage, medium	.....	10.25@11.25	9.75@10.75	10.00@11.25	9.75@11.00	9.75@10.75
Sausage, cutter & com.	.....	9.00@10.25	8.25@ 9.75	8.25@10.00	8.25@ 9.75	8.00@ 9.75

## VEALERS, All Weights:

Good and choice	.....	13.75@15.50	14.00@15.25	12.50@14.50	13.00@14.00	13.00@15.00
Common and medium	.....	9.00@13.75	11.25@14.00	8.50@12.50	9.00@13.00	8.00@13.00
Cull	.....	6.00@ 9.00	7.00@11.25	7.00@ 8.50	6.50@ 9.00	4.00@ 8.00

## CALVES 600 lbs. down:

Good and choice	.....	11.00@13.50	10.75@12.75	.....	12.50@13.50	.....
Common and medium	.....	8.50@11.00	8.50@10.75	.....	8.50@12.50	.....
Cull	.....	8.50@ 9.50	7.00@ 8.50	.....	6.00@ 8.50	.....

## Slaughter Lambs and Sheep:

### LAMBS—Choice (Closely Sorted):

Good and choice	.....	16.00@16.25	15.25@16.00	15.50@15.85	15.50@16.00	15.50@15.90
Medium and good	.....	14.00@15.75	13.50@15.00	14.00@15.25	14.25@15.25	13.25@15.25
Common	.....	12.00@13.75	10.50@13.25	11.50@13.75	11.50@14.00	11.00@13.00

## EWES:

Good and choice	.....	8.50@ 9.00	7.50@
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## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended March 11, 1944.

	CATTLE		
	Week ended Mar. 11	Prev. week	Cor. week, 1943
Chicago <sup>1</sup>	23,004	24,484	20,978
Kansas City	15,339	14,971	13,594
Omaha <sup>2</sup>	21,009	22,659	18,799
East St. Louis	7,975	7,626	7,900
St. Joseph	7,224	7,977	6,746
St. Louis City	11,558	11,572	10,731
Wichita <sup>3</sup>	2,767	2,206	3,611
Philadelphia	2,241	2,821	1,418
Indianapolis	2,473	2,670	2,098
New York & Jersey City	10,657	11,067	7,699
Oklahoma City <sup>4</sup>	5,016	4,018	5,437
Cincinnati	4,107	4,941	3,993
Denver	6,974	7,487	4,665
St. Paul	11,120	12,984	10,562
Milwaukee	3,164	3,706	2,066
Total	135,578	141,148	119,546

<sup>1</sup>Cattle and calves.

HOGS			
Chicago	140,243	165,536	98,081
Kansas City	76,913	86,097	38,358
Omaha	80,191	86,227	50,799
East St. Louis	53,527	54,908	46,167
St. Joseph	39,521	43,716	14,434
St. Louis City	58,531	69,038	37,879
Wichita	12,722	10,921	9,150
Philadelphia	16,158	15,392	14,027
Indianapolis	27,887	29,345	17,931
New York & Jersey City	61,093	63,705	40,353
Oklahoma City	20,815	24,626	12,761
Cincinnati	21,209	19,217	11,929
Denver	20,449	22,687	11,057
St. Paul	53,084	84,984	40,936
Milwaukee	11,218	14,341	7,612
Total	684,821	781,509	475,705

<sup>1</sup>Includes National Stockyards, E. St. Louis, Ill., and St. Louis, Mo.

SHEEP			
Chicago <sup>1</sup>	12,492	10,948	16,417
Kansas City	20,070	20,222	20,869
Omaha	35,813	35,695	31,518
East St. Louis	4,045	2,690	5,549
St. Joseph	10,664	17,181	14,955
St. Louis City	17,447	15,773	15,407
Wichita	2,047	1,441	4,285
Philadelphia	2,017	1,978	2,561
Indianapolis	1,524	1,387	709
New York & Jersey City	48,501	48,162	35,607
Oklahoma City	1,840	693	1,377
Cincinnati	423	314	451
Denver	12,721	13,287	9,631
St. Paul	12,215	12,586	9,958
Milwaukee	1,765	301	895
Total	183,084	190,348	173,089

<sup>1</sup>Not including directs.

## RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended Mar. 11:

At 20 markets:			
Cattle	Hogs	Sheep	
Week ended Mar. 11	200,000	681,000	233,000
Previous week	221,000	730,000	262,000
Year ago	217,000	435,000	250,000
1942	204,000	429,000	279,000
1941	171,000	420,000	287,000
At 11 markets:			
Hogs			
Week ended Mar. 11	580,000		
Previous week	567,000		
Year ago	345,000		
1942	359,000		
1941	347,000		
At 7 markets:			
Cattle	Hogs	Sheep	
Week ended Mar. 11	157,000	515,000	171,000
Previous week	162,000	598,000	187,000
Year ago	155,000	303,000	172,000
1942	146,000	306,000	192,000
1941	117,000	289,000	192,000

## SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Food Distribution Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla., week ended March 11.

	Cattle	Calves	Hogs
Week ended March 11	1,969	581	26,380
Last week	1,564	726	26,656
Last year	794	120	16,427

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the War Food Administration, Office of Distribution.)

### WESTERN DRESSED MEATS

		NEW YORK	PHILA.	BOSTON
STEERS, carcass	Week ending March 11, 1944	3,801	1,547	60
	Week previous	3,228	1,815	60
	Same week year ago	5,734	1,574	1,120
COWS, carcass	Week ending March 11, 1944	1,503	1,028	1,001
	Week previous	1,467	1,445	1,000
	Same week year ago	1,225	992	1,001
BULLS, carcass	Week ending March 11, 1944	603	12	10
	Week previous	453	28	10
	Same week year ago	191	14	10
VEAL, carcass	Week ending March 11, 1944	9,273	919	90
	Week previous	7,502	1,164	79
	Same week year ago	5,508	461	79
LAMB, carcass	Week ending March 11, 1944	29,540	9,060	14,893
	Week previous	24,206	8,350	14,893
	Same week year ago	44,085	10,236	14,893
MUTTON, carcass	Week ending March 11, 1944	1,714	32	90
	Week previous	1,197	42	90
	Same week year ago	2,067	261	90
PORK CUTS, lbs.	Week ending March 11, 1944	2,505,784	570,689	200,131
	Week previous	2,380,346	418,678	202,406
	Same week year ago	1,220,923	268,550	418,729
BEEF CUTS, lbs.	Week ending March 11, 1944	99,787		
	Week previous	100,049		
	Same week year ago	69,908		

### LOCAL SLAUGHTERS

		NEW YORK	PHILA.	BOSTON
CATTLE, head	Week ending March 11, 1944	10,656	2,241	
	Week previous	11,056	2,821	
	Same week year ago	7,704	1,418	
CALVES, head	Week ending March 11, 1944	7,064	2,406	
	Week previous	8,606	2,455	
	Same week year ago	10,750	2,469	
HOGS, head	Week ending March 11, 1944	61,022	10,158	
	Week previous	60,612	15,892	
	Same week year ago	43,694	14,027	
SHEEP, head	Week ending March 11, 1944	48,523	2,017	
	Week previous	48,102	1,978	
	Same week year ago	35,607	2,561	

Country dressed product at New York totaled 8,026 veal, 4 hogs and 331 lambs. Previous week 8,351 veal, 22 hogs and 498 lambs in addition to that shown above.

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., Mar. 10	2,102	638	23,358	3,900
Sat., Mar. 11	627	36	9,969	780
Mon., Mar. 13	16,872	934	28,062	8,447
Tues., Mar. 14	9,550	1,498	27,586	3,434
Wed., Mar. 15	9,564	859	29,653	8,502
Thurs., Mar. 16	4,500	700	19,500	3,500
*Week so far	40,496	3,991	95,000	23,883
Week ago	39,562	2,900	92,998	18,702
Year ago	36,733	3,699	70,276	29,857
Two years ago	34,430	3,536	62,780	42,425

\*Including 244 cattle, 48 calves, 30,737 hogs and 5,272 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., Mar. 10	1,048	18	1,865	2,612
Sat., Mar. 11	112	...	473	682
Mon., Mar. 13	4,422	17	2,937	...
Tues., Mar. 14	2,967	223	741	914
Wed., Mar. 15	5,047	16	770	1,083
Thurs., Mar. 16	3,000	200	2,000	2,568
Week's total	15,480	450	8,468	5,563
Prev. week	15,428	540	9,237	6,598
Year ago	14,494	948	9,150	4,315
Two years ago	8,706	182	1,978	8,459

### MARCH AND YEAR MOVEMENT

	1944	1943	1944	1943
Cattle	104,455	94,206	506,847	428,744
Calves	9,828	10,535	45,389	39,245
Hogs	312,109	232,341	1,646,970	1,224,392
Sheep	66,007	84,458	391,906	410,931

<sup>1</sup>All receipts include directs.

### CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, March 16:

	Week ended March 16	Prev. week
Packers' purchases	66,485	79,848
Shippers' purchases	7,816	13,365
Total	74,301	92,713

## WEEKLY INSPECTED KILL

Slaughter of all livestock at 31 inspected centers, with the exception of lambs, was lighter for the week ended March 11 than a week earlier. Although the lighter kill was more or less seasonal, part of the decline was due to lighter marketings because of storm conditions in some parts of the country.

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC				
New York, Newark				
Jersey City	10,637	7,964	61,090	48,501
Philadelphia				
Baltimore	3,553	1,946	35,096	885
NORTH CENTRAL				
East				
Cincinnati, Cleveland				
Madison				
Milwaukee	12,827	17,526	105,511	8,731
Chicago				
Elburn	26,942	4,804	140,243	80,280
N. St. J. Yds., E. St.				
Louis				
Indianapolis	9,480	4,894	92,782	5,239
NORTH CENTRAL N.W.				
Omaha				
Lincoln	20,071	938	90,191	33,815
Sioux City	11,558	241	58,531	17,447
St. Paul, St.				
Paul, Newport	12,607	9,404	90,374	12,906
Iowa & So.				
Minn. <sup>1</sup>	15,151	4,694	218,458	33,697
NORTH CENTRAL S.W.				
Kansas City	15,339	3,866	78,913	20,670
So. St. Joseph				
St. Louis, Mo.	9,912	4,085	57,782	23,086
SOUTHEAST <sup>2</sup>	2,903	1,102	35,303	
SOUTH CENTRAL				
WEST <sup>3</sup>	9,231	5,958	61,276	14,731
PACIFIC <sup>4</sup>	15,967	769	42,681	20,800
Total	174,198	67,571	1,186,544	278,818
Total prev. wk.	184,537	74,626	1,380,230	272,738
Total year ago	158,492	60,576	796,508	286,260

<sup>1</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>2</sup>Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>3</sup>Includes Oklahoma City, Okla., Ft. Worth, Texas, and Wichita, Kan. <sup>4</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

## Easter Ham Sales

(Continued from page 11.)

"Nothing planned."

"Don't have enough product for any aggressive sales program."

"Haven't anything put away for a big splurge."

"Nothing at all for Easter."

"Nothing special this year."

"Housewives haven't enough points. Not planning on such a program."

"Trying to fill new orders. No plans."

"No special promotional work contemplated."

"Will continue state and city advertising in newspapers on small scale."

"Can't get meat."

"No special advertising at the present time."

"When product is available, will advertise."

"With the critical paperboard shortage," another packer replied, "this is no time to fuss with fancy packages and wrappers. By the time our firm has filled government and chain store orders there is little product left. . . ." He went on to say that when meat products are more plentiful, shortages of various materials eliminated and ceiling prices withdrawn, then his company once more will begin thinking along the lines of aggressive promotional campaigns.

Uncertainty over the amount of product that will be available for Easter consumption, and the reluctance on the part of many packers to push whatever product is available, indicate that until a number of current obstacles are eliminated, the meat industry will pursue a highly conservative course on holiday and other special types of sales promotion.

## PACIFIC COAST LIVESTOCK

Receipts for five days ended Mar. 11:

	Cattle	Calves	Hogs	Sheep
Los Angeles	4,536	414	4,574	608
San Francisco	300	5	2,100	525
Portland	2,000	275	5,400	480

## CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., March 16.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were steady to 10c higher.

Hogs, good to choice:	
160-180 lb.	\$11.10@13.05
180-200 lb.	12.30@13.55
200-330 lb.	13.20@13.70
330-360 lb.	12.90@13.50

Sows:	
270-400 lb.	\$12.15@12.85
400-450 lb.	12.05@12.65

Receipts of hogs at Corn Belt markets for the week ended March 16:

	This week	Last week
Friday, Mar. 10	60,390	49,900
Saturday, Mar. 11	47,400	43,600
Monday, Mar. 13	47,100	48,300
Tuesday, Mar. 14	47,900	32,000
Wednesday, Mar. 15	47,900	26,100
Thursday, Mar. 16	49,800	45,300

## CALIF. INSPECTED SLAUGHTER

State-inspected kill of livestock for February, 1944:

	No.
Cattle	15,365
Calves	14,021
Hogs	11,382
Sheep	80,542

Meat food products produced during the month were:

	Lbs.
Sausage	1,091,968
Pork and beef	2,094,850
Lard and substitutes	222,551
Total	4,006,369

## NEW YORK LIVESTOCK

Livestock prices at Jersey City, March 7, 1944, as reported by the Office of Distribution:

### CATTLE:

Steers, good, 900-950 lbs.	\$16.50@17.00
Cows, good	11.50 nom.
Cows, cutter and common	7.50@10.00
Cows, canner	4.50@ 7.25
Bulls, good and medium	12.00 nom.
Bulls, cutter to common	9.00@11.50

### CALVES:

Vealers, good and choice	\$16.00@16.25
Vealers, common and medium	10.00@14.50
Vealers, culls	5.00@ 8.00

### HOGS:

Hogs, good and choice, 160@200 lbs.	\$ 14.35
Hogs, good and choice, 200@330 lbs.	14.30@14.35
Sows	11.00

### LAMBS:

Sheep and lambs	nominal
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Receipts of salable livestock at Jersey City market for week ended March 11, 1944:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	1,094	791	1,327	73
Total with direct	7,026	4,816	25,969	36,348
Previous week:				
Salable receipts	913	1,176	911	256
Total with direct	6,202	8,805	28,282	39,103

\*Including hogs at 31st street.

## FEBRUARY BUFFALO LIVESTOCK

February receipts, shipments and slaughter at Buffalo, N. Y.:

	Cattle	Calves	Hogs	Sheep
Receipts	23,495	7,585	33,290	70,494
Shipments	15,331	8,479	21,276	58,701
Local slaughter	8,893	4,104	12,291	11,149

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## Help Wanted

**WANTED:** Experienced, practical packinghouse man. One who understands pork operations thoroughly to fill position of assistant superintendent. Must have practical experience in operation of all departments. Location—New York State. Excellent opportunity and future for the right man. We repeat—applicant must know his business, otherwise need not apply. State age, practical experience and what company connected with at present. Same will be kept in strict confidence. W-508, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

**WANTED:** Office manager for independent slaughtering plant in Alabama. Good opportunity and good salary for one who is draft exempt, whose experience has been with independent plants, and who has knowledge of packing house operations and the government rules and regulations relating to the industry. Give full particulars and availability in first letter. W-609, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Experienced plant superintendent for medium sized packing plant and ice manufacturing. Must have practical experience in all departments with mechanical experience including steam, electric and refrigeration. Address reply personally to JOHN WENZEL COMPANY, 4300 Jacob St., Wheeling, W. Va.

**SALESMAN WANTED:** To sell complete line spices, seasonings and other items to meat packers and sausage makers. States of Missouri, Iowa, Minnesota, North and South Dakota. Only high type man considered. Salary and commission. Meat Industry Suppliers, 4432-40 S. Ashland Ave., Chicago 8, Ill.

**WANTED:** Experienced man with ability to build up sale of dry and semi-dry sausage in Mid-West territory. Excellent post-war opportunity for the right man. Give usual personal data. W-616, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SMALL packer wants** good all-around meat man. Mainly sausage kitchen work. Also want packing-house bookkeeper. Both positions offer good futures. Royal Gorge Packing Co., 116 N. 3rd St., Canon City, Colorado.

## Position Wanted

**EXPERT** in the production of fine quality and competitive sausage, outstanding line of lunch meats in variety, thoroughly schooled, competent and capable, draft exempt, married, is interested in a connection with a reliable and progressive organization, which has future possibilities. Can take complete charge and accept responsibility. Available immediately. W-607, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**YOUNG, draft-exempt** man experienced in hides, skins, pelts and horsehides. Immediately available and willing to travel. W-615, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

## Miscellaneous

### To Parents of Men in U. S. Forces

WE will be happy to contact and extend hospitality to any men connected with the American Meat Packing Industry, serving in the Forces, and at any time stationed in Northern Ireland. NEWFORGE LIMITED, Meat Packers and Canners, BELFAST, ULSTER. Phone 67676 (5 lines).

## Equipment Wanted

WE WILL PAY HIGHEST PRICES—for wooden boxmaking machinery; nailing machines, boxboard matchers, printers, and resaws, etc. Keystone Machinery Co., 324 Fourth Ave., Pittsburgh, Pa.

Portable invoice machines to carry invoices 9 1/2" long by 6 1/2" wide. Advise quantity you have and condition of machines. HYGRADE FOOD PRODUCTS CORP., 2811 Michigan Ave., Detroit 16, Mich.

## Equipment for Sale

### MEAT PACKERS—ATTENTION!

**FOR SALE:** 1—Vertical cooker or dryer, 18" dia. x 4'10" high; 2—23 OR Mitts & Merrill Bag; 2—4x8 and 4x9 Lard Rolls; 10 large wood tanks; rendering tanks; tankage dryers. 3—241 Meat grinders; 1—227 Buffalo Silent Cutter; 1—Cresay 2152-Y Ice Breaker. Inspect our stock at 355 Doremus Ave., Newark, N. J. Send us your inquiries. **WHAT HAVE YOU FOR SALE?** Consolidated Products Co. Inc., 14-19 Park Ave., New York City 7, N. Y.

**FOR SALE:** 1—Ball Ice Machine Co. Ammonia Compressor, steam driven, 40 to 50 tons refrigeration, complete with ammonia condensers and a welded steel tank 3'x20' suitable for 150 lb. pressure; also wood and steel tanks, pumps, valves, pipe, fittings and boiler tubes.

JOS. GREENSPON'S SON PIPE CORP.  
National Stock Yards, Ill.

**FOR SALE:** One Calvert electric bacon drier in excellent condition, complete \$275.00; 1-3 Spokane. CARSTENS PACKING COMPANY, P.O. Box 2006, Spokane, Wash.

**FOR SALE:** 8-ANDERSON OIL EXPELLERS No. 1, with feeders, tempering apparatus, 15 H.P. motors, rebuilt. CONSOLIDATED PRODUCTS CO., 15 Park Row, New York 7, N. Y.

**FOR SALE:** One used 400 lb. Bone air stuffer in good condition. FS-591, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**FOR SALE:** one Hottmann Cutter, 300 lb. capacity, shaft driven with 25-H.P. motor complete. Royal Gorge Packing Co., 116 North 3rd St., Canon City, Colorado.

**FOR SALE:** Advance Bake oven, slightly used, 64 hams or loaves capacity—\$750.00 F.O.B. St. Louis, Missouri. Laclede Packing Company, N. W. Cor. Prairie & Aldine Aves., St. Louis, Mo.

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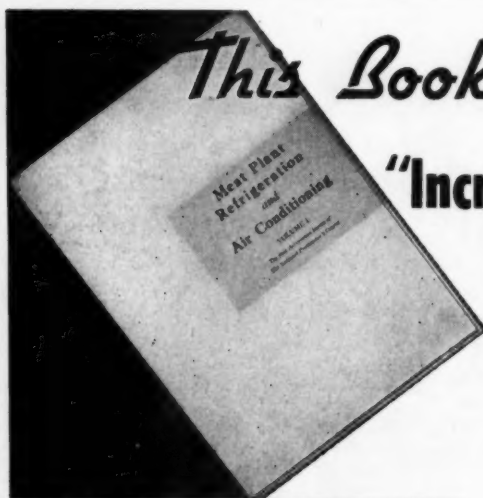
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